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United States  
Department of  
Agriculture

Food Safety  
and Quality  
Service

# Meat and Poultry Inspection, 1980

Report of the Secretary of Agriculture to  
the Committee on Agriculture, House of  
Representatives and Committee on  
Agriculture, Nutrition, and Forestry,  
U.S. Senate





## PREFACE

This report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by: sections 301(c)(4) and 20(e) of the Federal Meat Inspection Act (21 U.S.C. 661 and 21 U.S.C. 620); section 17 of the Wholesome Meat Act (21 U.S.C. 691); and sections 27 and 5(c)(4) of the Poultry Products Inspection Act, as amended (21 U.S.C. 470 and 21 U.S.C. 454).

This report summarizes domestic meat and poultry inspection, foreign inspection program review, and related activities for the past year. The list of plants certified to export to the U.S. is being presented to Congress as an addendum to this publication. It is available from FSQS, upon request. Information about domestic inspection is, for the first

time, presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems is presented on a calendar year basis, as required by law.

Readers may also wish to examine the Food Safety and Quality Service Program Plan for Fiscal Year 1981, which describes the functions and planned activities of the agency for Fiscal Year 1981. The Plan may be requested from the Program Planning and Evaluation Division, FSQS, USDA, Room 667 Presidential Building, 6525 Belcrest Road, Hyattsville, Md. 20782.

Questions about this report or about FSQS functions may be directed to Washington Headquarters, FSQS, USDA, Washington, D.C. 20250.





## Contents

INTRODUCTION . . . . .	1
PART I: ORGANIZATION AND RESPONSIBILITIES . . . . .	3
Food Safety and Quality Service (FSQS). . . . .	3
Meat and Poultry Inspection Program. . . . .	3
Science Program. . . . .	9
Compliance Program . . . . .	12
PART II: DOMESTIC PROGRAM ACTIVITIES. . . . .	14
Federally Inspected Plants. . . . .	14
Federally Inspected Plants by State or Territory. . . . .	14
Livestock Federally Inspected 1978-80 . . . . .	17
Poultry Federally Inspected 1978-80 . . . . .	18
Processed Products Federally Inspected 1978-80. . . . .	19
Federal Inspection Activities and Federal Employment of Inspection Personnel, 1978-80 . . . . .	20
Prior Label Approval. . . . .	20
Facilities and Equipment Review . . . . .	20
Samples Analyzed in FSQS Laboratories . . . . .	21
Inspection Training . . . . .	21
Compliance Activities 1980. . . . .	23
State Inspection Program Data . . . . .	23
Dates USDA Assumed Intrastate Inspection . . . . .	25
Talmadge-Aiken Plants . . . . .	26
PART III: FOREIGN PROGRAM ACTIVITIES. . . . .	27
Countries Eligible to Export to United States . . . . .	27
Number of Inspectors in Foreign Plants. . . . .	28
Number of Plants in Leading Export Countries. . . . .	28
Foreign Plants Authorized to Export to United States. . . . .	29
Plants Removed from Authorized List, by Country . . . . .	30
Plants Failing to Meet USDA Standards . . . . .	31
Inspection of Meat Products on Entry . . . . .	32
Volume of Imported Product, by Country. . . . .	32
Types of Imported Product . . . . .	32
Product Passed for Entry, by Country and Category . . . . .	33
Product Refused Entry, by Country and Category. . . . .	38
Reason for Rejection of Product . . . . .	43
PART IV: INITIATIVES AND ACCOMPLISHMENTS. . . . .	44
Consumer Response System. . . . .	44
Contamination Response System . . . . .	44
Exports of Meat and Poultry . . . . .	44
Field Laboratories. . . . .	44
Field Realignment . . . . .	45
Foreign Inspection Program . . . . .	45
Inspection Improvements . . . . .	45
Quality Control . . . . .	45
Slaughter Inspection . . . . .	46
Interagency Cooperation for Research and Development. . . . .	46
Interagency Regulatory Cooperation. . . . .	47
Labeling Policy . . . . .	47
Label Review. . . . .	48
NASDA-USDA Task Force . . . . .	48

National Residue Program. . . . .	49
Net Weight. . . . .	50
Nitrites and Nitrosamines . . . . .	50
Protecting Food During Crisis . . . . .	51
State Plant Reviews . . . . .	51
Turkey Ham. . . . .	52



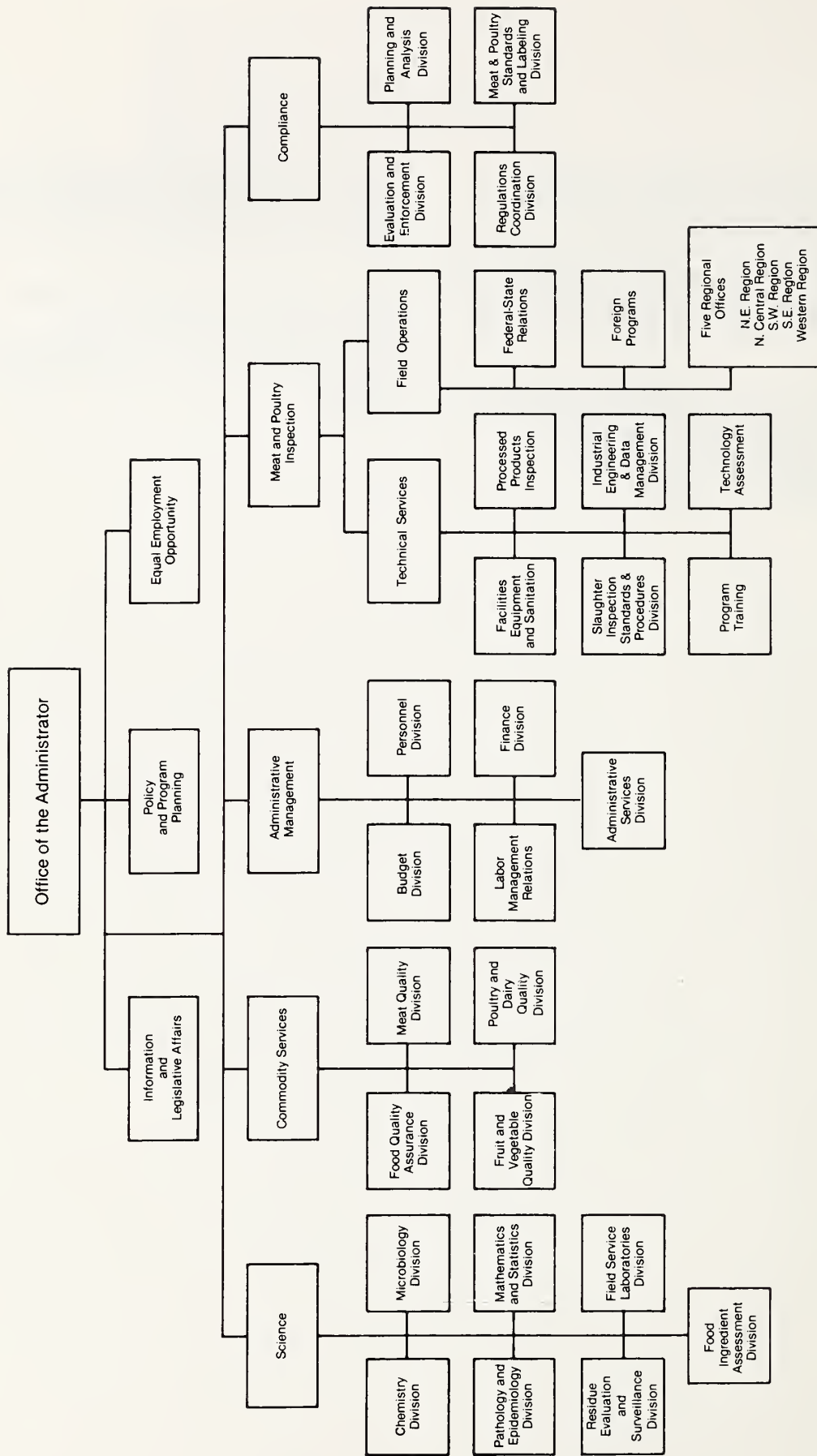
## Introduction

This report is divided into four parts. Part I, describes the Food Safety and Quality Service (FSQS) and its responsibilities. It also describes the organizational units involved in meat and poultry inspection and related functions, and it shows the interdependence of these units.

Part II statistically summarizes domestic inspection and related activities for Fiscal Year 1980 (October 1, 1979, through September 30, 1980).

Part III statistically summarizes FSQS review of foreign inspection systems and related activities for calendar year 1980.

Part IV describes agency actions taken to improve the efficiency and cost-effectiveness of inspection and agency actions on issues of public concern.



## Part I: Organization and Responsibilities

### Food Safety and Quality Service

The Food Safety and Quality Service (FSQS) was created to provide a unified administration for the Department of Agriculture's regulatory activities in the areas of food safety and quality. FSQS carries out mandatory meat and poultry inspection; review of foreign inspection systems; mandatory egg products inspection; and voluntary grading of meat and poultry, shell eggs, and fresh processed fruits and vegetables. FSQS purchases commodities for domestic food assistance programs, including school lunch, child care, and elderly feeding programs. FSQS also develops, coordinates, monitors, and approves Federal food procurement specifications; and provides quality assurance for the food purchases of other Federal Departments such as the Department of Defense and the Veterans Administration.

This report encompasses the meat and poultry inspection and review functions of FSQS, which carries out the Department's task of maintaining and enforcing uniform national standards for meat and poultry inspection. These activities are carried out under the authority of the Federal Meat Inspection Act, the Poultry Products Inspection Act, the Humane Slaughter Act, the Agricultural Marketing Act of 1946, and other laws. These laws are directed at assuring that meat and poultry products sold for human food are safe, wholesome, and accurately labeled, whether produced inside or outside the United States. The laws also protect producers by ensuring that no one gains an unfair economic advantage from putting unwholesome or misbranded products on the market.

Because this report summarizes meat and poultry inspection, review of foreign inspection systems, and related activities, it focuses on the organizational units most directly involved in these activities: the Meat

and Poultry Inspection Program, the Science Program, and the Compliance Program. Each of these programs is directed by a deputy administrator who reports to the administrator of FSQS.

Organizational units without direct involvement in meat and poultry inspection are not discussed. However, all organizational units support one another in carrying out the work of FSQS, as illustrated in the agency organizational chart. In addition, FSQS interacts with other agencies within the Department such as the Science and Education Administration (SEA), the Animal and Plant Health Inspection Service (APHIS), and the Economics and Statistics Service (ESS). The agency also maintains relationships with other Federal agencies having roles in food safety assurance, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

### Meat and Poultry Inspection Program

The deputy administrator for MPI directs the activities of Field Operations, Technical Services, and the Program Management Support Staff. MPI is responsible for developing and applying uniform national standards for meat and poultry inspection in order to assure safe, wholesome, and accurately labeled products. Only federally inspected U.S. meat and poultry plants may sell their products in interstate or foreign commerce; i.e., across State or international boundaries. MPI has jurisdiction from the time livestock and poultry enter a federally inspected plant until meat and poultry products leave the plant. However, FSQS has jurisdiction beyond this point, through the Compliance Program.

MPI administers Federal-State cooperative inspection programs and reviews State inspection programs. States with approved inspection programs must enforce requirements at least equal to those of

the Federal system. State-inspected plants may sell their products only within the boundaries of that State; i.e., intrastate.

MPI also reviews the inspection systems of countries eligible to export their products to the United States, again to ensure that those systems maintain and enforce inspection requirements at least equal to those of the U.S. system. MPI inspects imported meat and poultry at point of entry and provides formal certification that products exported from U.S. plants meet the importing requirements of other countries.

The Program Management Support Staff (PMSS) provides analytical and administrative support to MPI. PMSS gathers information about work force characteristics for an ongoing assessment and evaluation system that enables program managers to generate practical alternatives for managing people and dollar resources. The PMSS coordinates, develops, and reviews program work plans and MPI regional office operating procedures. It integrates planning, budgeting, and execution. The staff also gathers and synthesizes the views of individuals within MPI and assesses these views to develop recommended program positions on significant issues affecting MPI or FSQS as a whole. Finally, PMSS directs the MPI incentive awards program, through which employees are recognized for exceptional work performance or for suggestions that save time or money.

#### **Field Operations (FO)**

Field Operations (FO) is responsible for inspection in plants that sell meat and poultry products in interstate or foreign commerce; for administering Federal-State cooperative programs and for State program review; for import and export inspection; for review of foreign inspection systems and coordination of export certification; and for alerting the Contamination Response System (CRS) when a potentially serious contamination problem is detected.

Each of five regional directors coordinates inspection for a geographic region. Each region, as shown on the map, includes several subordinate area offices, each managed by an area supervisor. Each area includes several inspection circuits; each circuit supervisor guides and supervises the inspectors-in-charge of the plants within his or her circuit.

Each plant inspector-in-charge guides and supervises the inspectors within that plant. The majority of the inspection workload is borne by field employees--the work force of food inspectors and veterinarians who actually perform inspection in meat and poultry slaughtering and processing plants.

The term "inspection" encompasses several functions: (1) the inspection of plant facilities and equipment to assure that they are sanitary and comply with regulations; (2) the inspection of meat animals (cattle, sheep, swine, goats, horses, and other equines) and domesticated poultry (chickens, ducks, geese, turkeys, and guineas) before slaughter to assure that detectable diseases or other abnormalities are found; (3) the inspection of the handling and slaughter of livestock to assure that the animals are handled and slaughtered humanely; (4) the inspection of carcasses and parts after slaughter (post-mortem inspection) and the taking of samples for laboratory analyses; (5) the inspection of processing operations to assure that approved procedures are followed, and that products contain only wholesome and approved ingredients in approved formulations; (6) the inspection of finished meat and poultry products to assure that they have been packaged, marked, and labeled properly; and (7) the control of condemned (unwholesome) or inedible products (those declared inedible for human consumption by law and regulation) to assure that these products do not enter human food channels.

The coordinated but decentralized field structure strengthens program "correlation," that is, a shared understanding and uniform application of

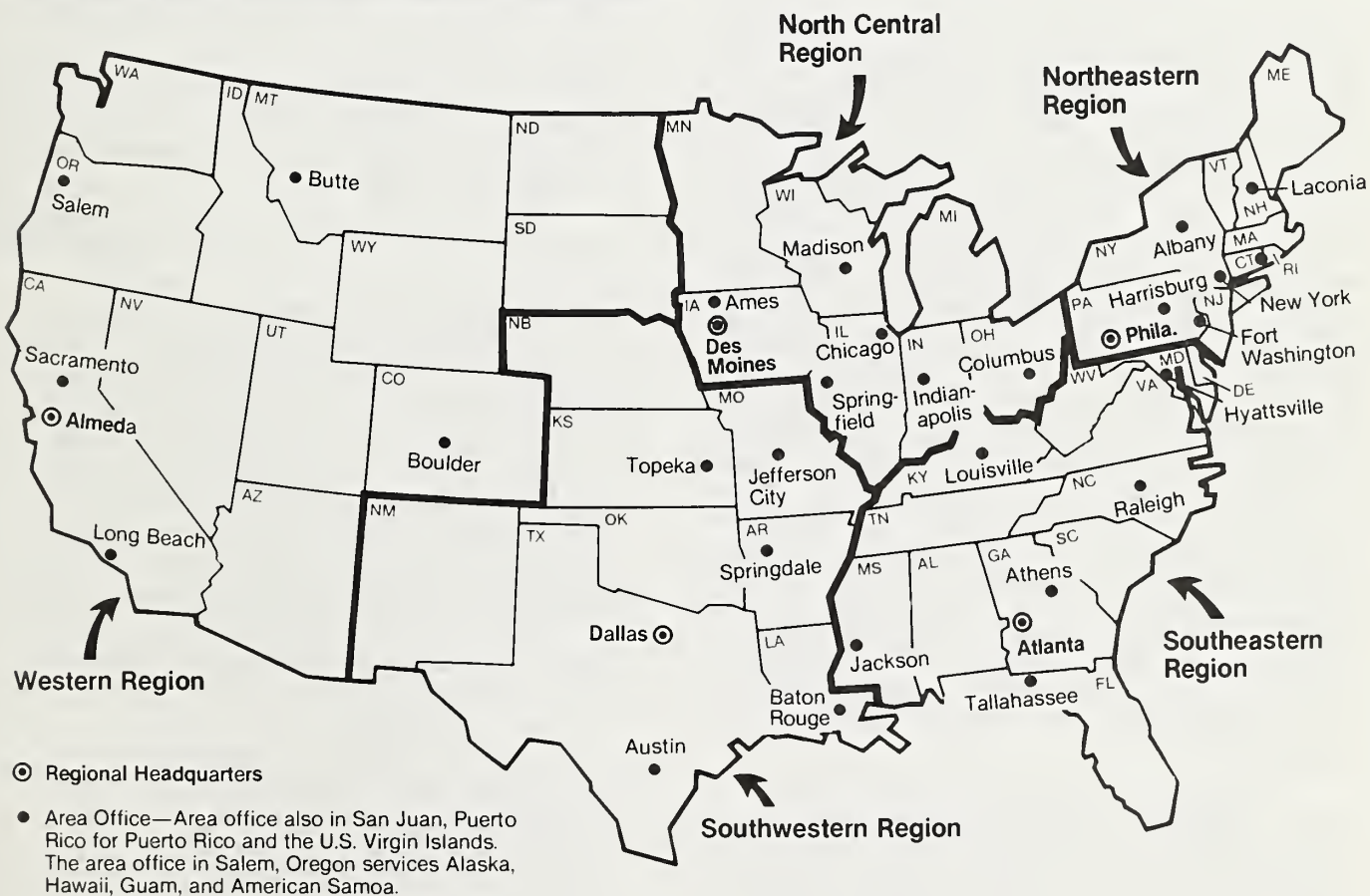


inspection requirements. It also encourages as many inspection decisions as possible to be made at the in-plant level.

The Federal-State Relations staff, supporting the inspection force, seeks to strengthen Federal-State cooperation and the maintenance of effective State programs. It provides technical assistance and direction to those State governments conducting inspection programs for meat and poultry products that will be sold only within State boundaries (intrastate). The department may provide up to 50 percent of the costs of operating a State inspection program from appropriated funds, so long as the State maintains an inspection program that is at least equal to the Federal system in preventing distribution of adulterated or mislabeled products.

To determine the continuing adequacy of State programs, the Federal-State Relations Staff periodically reviews State laws, regulations, appropriations, staffing, and enforcement. The unit also determines a statistically selected sample of State plants to be reviewed each quarter by circuit supervisors as a check on the effectiveness of inspection. If a State fails to effectively enforce "at least equal to" requirements, the Secretary of Agriculture is required to "designate" the State for Federal inspection. If this occurs, all State-inspected meat and poultry plants in that state must apply for Federal inspection or lose the authority to sell their products in either intrastate or interstate commerce. Most designations have resulted from the decision of the governor or State legislature to discontinue the inspection system, often for financial reasons.

#### Meat and Poultry Inspection Regions and Area Offices



The staff also works to strengthen Federal-State cooperative inspection arrangements, such as Talmadge-Aiken agreements. Under these, Federal inspection is carried out by State-paid, but federally trained, employees. Finally, the staff coordinates policy interpretation for reviewing operations that are exempt from routine inspection.

The Foreign Programs Division, supporting the inspection force, strengthens the agency's assurance that imported meat and poultry products are safe, wholesome and accurately labeled. The division develops standards for import inspection, which Federal inspectors apply to products entering the United States. It encourages the maintenance of effective foreign inspection systems. It also develops standards for export inspection and voluntary certification that exported products satisfy requirements of the importing country.

Only meat and poultry products prepared at certified plants in eligible countries may be imported in the United States. To be eligible, a country must impose inspection requirements at least equal to those imposed on U.S. plants. One measure of effectiveness is a country's laws and regulations, which are evaluated by the Foreign Programs Division. In addition, 20 veterinary medical officers with considerable experience in the domestic meat inspection system conduct periodic onsite reviews of certified foreign plants to assure that the same standards of inspection are enforced as in federally inspected U.S. plants. Ten of these officers are stationed in countries exporting in large volume to the United States: two in Australia; one each in Canada, Costa Rica, Denmark, Mexico, the Netherlands, New Zealand, Uruguay, and West Germany. The remaining reviewers are stationed in Washington, D.C., and travel to assigned countries as scheduled.

The frequency of onsite review is determined by plant size, nature and complexity of operations, and anticipated volume of exports to the United States. Plants that export large volumes or those that are of special concern, are reviewed

at least four times annually; other certified plants are reviewed at least once a year. Detailed schedules for foreign plant reviews are arranged with the officials of foreign governments by the agricultural attaches at U.S. embassies. Although visits are announced, the foreign programs officers are trained to consider this factor when making evaluations. They conduct independent, indepth surveys of every feature requiring inspection, checking the same items reviewed by supervisory inspectors in U.S. plants. Reviewers are accompanied by representatives of the foreign inspection service, and the two parties may freely exchange technical information.

Foreign Programs officers made 2,602 reviews of certified plants in 1980. The data of each review is reported in the listing of certified plants, contained in an addendum to this report. Besides these reviews of certified plants, 115 inspections were made in plants not authorized to export products to the United States. This data does not include several supervisory visits to foreign plants made by the Director and Assistant Director of the Foreign Programs Division.

The action taken by the administrator of FSQS when deficiencies are reported depends both on the nature of the deficiencies and on the foreign government's response to them. If no health hazard is involved and the particular deficiency can and will be corrected shortly, shipment of products is not usually interrupted. However, in cases of serious deficiencies or when previously requested corrections have not been made, the administrator may remove the eligibility of the deficient plant or plants to export to the United States. If the administrator determines that the problem is systemwide, the export authorization may be removed from all certified plants in the system; or, if more appropriate, an embargo may be imposed on products from that country. These requirements would be effective until the administrator was satisfied that standards comparable to U.S. requirements were again being enforced.



The administrator is obligated to inform officials of foreign countries in writing of adverse findings, any restrictive actions required by U.S. law, and conditions established for maintaining or restoring export eligibility. However, most foreign officials do not wait for formal notification before taking appropriate remedial action.

The division verifies that corrective measures necessary to maintain or restore export eligibility have been taken. In some cases, the division informs foreign officials of the application of technical requirements to a specific situation or of the need to replace marginally acceptable facilities and practices with improved equipment and techniques. In other cases, the division suggests adjustments in management practices that would assure the foreign inspection system of more effective and reliable plant performance.

The Export Coordinator works with foreign inspection officials, U.S. meat and poultry processors, and other government agencies to facilitate export certification of U.S. plants. U.S. meat and poultry plants exporting to other countries must be certified by those countries as meeting their inspection requirements.

The Director for Emergency Operations assesses the significance of food contamination incidents and coordinates the FSQS actions taken in response to residue, microbiological, and other contamination problems that represent potentially serious, widespread hazards to human health and the environment. The responsibilities of FSQS in serious contamination incidents are to locate and retrieve contaminated products already distributed, prevent further distribution of adulterated products, and notify Federal, State and local health authorities with responsibilities for protecting health and the environment. The director coordinates these activities and, when appropriate, initiates the Contamination Response System. This interagency control system is described in part IV of this report.

The director participates in developing agency policy and procedures for preventing contamination incidents, educating producers and employees, and controlling contamination problems in an appropriate, expeditious, and consistent manner.

#### **Technical Services (TS)**

The Assistant Deputy Administrator for Technical Services (TS) coordinates the work of six divisions that carry out a broad range of technical functions in support of meat and poultry inspection. The TS divisions carry out much of the developmental and experimental work that is the basis for refining and modernizing inspection standards and procedures. These divisions are therefore key to assuring that meat and poultry inspection procedures and standards keep pace with industrial technology and increased production, and that they allow inspection to be carried out in the most efficient and cost-effective way.

The Facilities, Equipment and Sanitation Division (FES) develops, revises, and coordinates standards for facilities, equipment, and sanitation, including lighting, ventilation, refrigeration, sanitation, pest control, and the conservation of water and energy resources. To operate under Federal inspection, plant management must submit plans of proposed facilities, equipment, sanitation programs, and water reuse to FSQS. A sanitary environment is essential to the production of wholesome products. FES reviews and approves or rejects these plans as documented by architectural drawings or other materials. FES also publishes every 4 months a list of equipment that has been evaluated and approved for food handling, and it publishes a handbook on recommended plant construction and layout that will meet sanitation requirements.

The Slaughter Inspection Standards and Procedures Division (SISP) designs, tests, and helps implement inspection procedures and standards that are more efficient and cost-effective, while maintaining assurance that meat and poultry products are not adulterated or

mislabeled. The division also develops standards and procedures for inspecting the handling and control of condemned or inedible products to assure that they do not enter human food channels, and it establishes rules covering humane handling and slaughter practices.

The Processed Products Inspection Division (PPID) is primarily responsible for establishing industry operating requirements and the inspection procedures and criteria necessary to assure that processed meat and poultry products are safe, wholesome, unadulterated, and correctly labeled.

PPID studies specific areas of processing, including general time and temperature requirements necessary to assure safe products; pasteurization; curing and drying of sausage products such as pepperoni and salami; control and use of chemical additives; treatment of pork products for possible live trichinae; and interpretation of laboratory analyses. These studies enable PPID to identify and prevent potential health hazards, and to identify and correct procedures that are likely to result in specific defects in processed products. The division also participates in technical analysis and evaluation of situations that have involved improper heat processing procedures, malfunctioning equipment, and/or defective containers. The division guides industry on the good manufacturing practices that are essential to safeguard processed products from potential hazards such as Clostridium botulinum.

The division evaluates new technology applications to assure that containers are safe and processing procedures adequate to prevent potential health hazards. For example, it has participated in evaluating flexible retortable pouches for thermal processing; this processing and packaging innovation is increasingly used for foods eaten by military field troops.

The division also develops guidelines for, approves or rejects, and evaluates the use of quality control systems for

regulatory purposes. Quality control systems have long been used by industry to monitor critical points in processing in order to assure consistent finished products. Systems approved by the department also generate data that demonstrate that inspection requirements for procedures, product formulation, and sanitation have been followed.

The Industrial Engineering and Data Management Division participates in activities designed to enhance productivity through work measurement studies, the development of more efficient inspection methods and workplace design to reduce physical job stress. The division also participates in the design of management information systems and the processing of production, inspection and workload forecasting data. It provides management with the resulting statistical and other information.

The Program Training Division participates in planning, developing, administering, and evaluating all MPI training policies and programs. The division cooperates with other FSQS personnel, State inspection officials, industry representatives, university officials, and others in carrying out these functions. It also participates in the development of agencywide training policies and programs. The division participates in training foreign nationals (inspection officials and employees in other countries), in conjunction with MPI's Foreign Programs Division, the Pan American Health Organization, and other appropriate international groups. Training is conducted on the job and at the Fort Worth, Texas, training center. Educational materials are also loaned out.

The Training Division also designs "human performance systems" to assure efficient and cost-effective implementation of inspection requirements, and it reviews existing and proposed inspection requirements to determine how efficiently they make use of human resources.



The Technology Assessment Division analyzes the food safety and public health implications of agricultural practices and emerging technology. It tracks academic and industry planning growth, the spread of technological innovations, and relevant research. The division recommends general directions for regulatory action and specific regulatory actions, and it serves as a clearinghouse for technological assessment information.

#### **Science Program**

The Deputy Administrator for Science directs seven organizational units that provide analytical support and scientific guidance to the meat and poultry inspection program and other functions of FSQS. Science support services are designed to assure that meat and poultry products are safe from disease, microorganisms that cause food poisoning, harmful chemicals, and toxins. Laboratory analysis enables FSQS to detect and deter insanitary preparation and economic adulteration.\*

The Science Program cooperates with other Federal agencies (notably the Food and Drug Administration, the Center for Disease Control, and the Environmental Protection Agency) and with State and local health authorities in carrying out its responsibilities. It develops and maintains close ties with national and international scientific communities, in order to keep abreast of scientific and technological advances and to open new avenues for the exchange of scientific information.

Within the office of the deputy administrator, the Administrative Staff provides administrative and managerial staff and support services, as well as direction and guidance on nonscientific matters.

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\* Economic adulteration consists of the substitution of cheaper or less desirable ingredients for those required. An economically adulterated product is not necessarily unsafe to eat; however, the consumer is not receiving the product for which he or she has paid.

The Pathology and Epidemiology Division develops the pathology, epidemiology, and serology programs that support meat and poultry inspection. The division provides laboratory and investigative services, studies infectious agents associated with food, and develops serological tests for infectious and toxic agents found in meat and poultry products. The division also helps develop and present training programs in pathology and epidemiology for field personnel.

Diseases in animals and poultry may cause symptoms that are apparent before death, or diseases may cause changes in the body that are apparent to someone looking for those signs after the animal has been slaughtered. The division contributes expertise to the development of the criteria that are followed in ante-mortem and post-mortem inspection procedures. It investigates reports of specific incidents that may represent animal health problems, and it evaluates selected animal diseases and conditions that may present problems in identification or disposition.

The division operates the Meatborne Hazard Control Center, which investigates reports of potential health hazards received from employees, State health agencies, or other Federal agencies. These incidents may be isolated, involving only one person; or they may involve large numbers of people in several States. Thus, the Center maintains close communication with appropriate Federal, State, and local health authorities in investigating reports, determining probable causes, and recommending changes in procedures or policies that would prevent recurrence of problems. The Center keeps a computerized case file of all epidemiological investigations, which enables FSQS to recognize epidemiological trends--whether they are recurrences of existing problems or emerging potential health hazards associated with meat and poultry products.

The Chemistry Division develops and improves practical analytical procedures for detecting adulterants and chemical

residues in meat and poultry products, including testing and evaluating new, highly sophisticated scientific instrumentation for use by the Field Service Laboratories Division.

The division plans, reviews, and evaluates the chemistry program of the National Staff Laboratory in Beltsville, Maryland; coordinates the Certified Laboratory Program and the Recognized Laboratory Program; conducts check sample programs and onsite technical reviews of chemistry field service laboratories to assure the quality and integrity of analytical results; and plans and coordinates a safety program for all FSQS laboratories and their personnel.

The division participates with FDA in evaluating the residue analytical procedures submitted to FDA with each New Animal Drug Application (NADA). The division also participates in methods validation, collaborative studies, and other special studies to support FSQS functions.

The Microbiology Division and its related laboratories provide analytical services to Federal, State, and local agencies and advise other Science Divisions of the significance of laboratory results. Because certain microorganisms (microscopic plant or animal life) may affect food quality or safety, microbiological analyses are important in detecting public health hazards, assessing food quality, determining the safety of food additives, detecting antibiotic residues that exceed legal limits, and detecting economic adulteration.

The division develops economical, efficient analytical screening methods for use in both laboratories and plants. These permit optimal use of human resources and assure high levels of protection to consumers and responsiveness to industry. The division develops or selects laboratory reference methods that should withstand scientific or legal challenge. The division carries out special investigations on process or

product safety and quality and participates with FSQS and external units in reviewing technical information for accuracy and validity. These activities assist FSQS managers in decisionmaking.

The Residue Evaluation and Surveillance Division develops and coordinates the FSQS role in controlling unsafe residues that may occur in meat and poultry: residues of pesticides used on crops; residues of animal drugs used to medicate animals or promote their growth; and residues of industrial chemicals or environmental contaminants that have accidentally entered the food chain.

The prevention of unsafe residues in food is a cooperative effort involving FSQS, FDA, and EPA. FDA tests the safety of animal drugs, and EPA tests the safety of pesticides and toxic substances. The two agencies prescribe the conditions under which approved drugs and chemicals may be used. They prohibit the use of any substance that may present a danger to human health, and they set maximum legal levels for residues that may be present in foods. These legal limits consider such factors as the potential of the drug or chemical for producing harmful effects, the maximum amount of residue-containing food that a consumer would be likely to eat, how the body metabolizes the substance, and interactions between residues and other chemicals that might be ingested. Meat or poultry products that contain residues in levels higher than the legal limits are legally adulterated and may not be sold for food.

The division develops residue monitoring and surveillance programs for both the domestic and import inspection programs. The residue monitoring program is designed to determine the frequency of residue occurrence in meat and poultry products. Residue surveillance programs attempt to identify the cause of specific residue problems and to provide information that will aid in correcting the problems.



The division participates in designing and distributing the statistical sampling plans that are followed by inspectors. A statistical scheme is followed because it would be unworkable and prohibitively expensive to test every carcass for every residue that might possibly be present. The monthly plan lists the residues for which samples are to be taken and the livestock or poultry species to be tested. The inspector sends the tissue samples collected to an approved laboratory for residue analysis.

The division encourages the development of residue programs in private industry and at the State level, and cooperates with such programs; provides guidance to foreign governments on acceptable residue programs for products to be imported to the United States; and participates with the Cooperative Extension Service of the States and producer organizations to increase producer awareness of residue problems and the accompanying need to include residue control in animal management programs. The interdisciplinary nature of the division's work requires expertise in several scientific disciplines. Accordingly, division staff officers represent the following disciplines: veterinary medicine, toxicology, epidemiology, pharmacology, and chemistry.

The Field Service Laboratories Division (FSLD) is a network of multidisciplinary laboratories strategically located to support field activities. The FSLD laboratories are located in Athens, Georgia; St. Louis, Missouri; and San Francisco, California. FSQS augments the analytical capacity of these laboratories by contracting with State and private laboratories.

The division provides laboratory support in the disciplines of chemistry, microbiology, pathology and epidemiology, in response to the needs of the Meat and Poultry Inspection Program, the Compliance Program, and the Residue Evaluation and Surveillance Division of the Science Program. These analyses yield information that is used to

determine the presence of food additives, unsafe residues, disease, or parasites in meat and poultry animals and products; or to determine that a product is economically adulterated.

The division also reviews Certified and Recognized Laboratories to assure the quality and integrity of the results produced by these analytical laboratories, which provide support to the Department but are not operated by the Department.

The Food Ingredient Assessment Division (FIAD) provides analytical support, planning, and guidance in the scientific areas of nutrition and product safety. The division evaluates the chemical safety and suitability of ingredients and food additives in association with other divisions, and it evaluates the safety of packaging materials and chemical compounds.

The division's Nutrition Branch coordinates agency nutrition policy and serves as an information source on nutrition issues for FSQS staff. (The Human Nutrition Center in the Science and Education Administration, in association with the Secretary's nutrition advisor, coordinates department nutrition policy.) If manufacturers include nutrition information on labels on meat and poultry products, they must substantiate the accuracy of label statements with laboratory analyses of nutrient values. The division evaluates the analytical methods used for determining these nutrient values, and it conducts food consumption analyses for estimates of human exposures to harmful substance that may be found in foods. The division also prepares the FSQS publication, List of Chemical Compounds, which summarizes and classifies the nonfood chemical compounds acceptable for use in meat and poultry plants. This publication is widely used by the food industry, both here and abroad.

The Mathematics and Statistics Division provides mathematical and statistical support to ongoing FSQS functions, including meat and poultry inspection.

The division provides statistical design for laboratory studies; designs statistical sampling surveys for product standards; designs product acceptance sampling schemes; and participates in the development of residue monitoring and surveillance studies.

The division summarizes and assists in the interpretation of data developed within the agency, including delineating the limits of warranted inferences; and reviews and evaluates scientific studies performed outside FSQS that affect FSQS regulatory responsibilities.

#### **Compliance Program**

The Compliance Program reviews processing, shipping, handling, and other allied industries engaged in the transportation, storage and distribution of meat and poultry products in commerce. The Program assures that products are wholesome, free from adulteration, and truthfully labeled when they reach the retail and consumer level. Through detention and seizure actions, Compliance controls violative meat and poultry products. It also monitors the overall effectiveness of inspection and grading programs and procedures, develops standards for meat and poultry products, and reviews meat and poultry product labels to prevent fraudulent practices.

The Evaluation and Enforcement Division provides the primary regulatory control over meat and poultry products outside inspected plants. However, the division has the authority to act when violations of law occur inside or outside federally inspected plants.

Many thousands of businesses are involved in some aspect of the meat and poultry industry. These firms include wholesalers, distributors, warehouses, salvagers, slaughterers, renderers, transporters, animal food manufacturers, and others. A nationwide network of about 60 Compliance Officers reviews these businesses. Reviews have three purposes: (1) controlling adulterated or misbranded products so that they do not enter consumer food channels; (2) detecting violations and documenting

evidence for administrative or legal action; and (3) educating members of the regulated industry and consumers about requirements.

Compliance officers conduct two types of reviews--planned and random. Planned reviews are scheduled for businesses that have violated the inspection laws in the past, or that are, because of the type of business conducted, vulnerable to violation. In order to provide fair and effective enforcement coverage, compliance officers use a systematic, computerized approach--the Planned Compliance Program (PCP)--to schedule these periodic reviews.

Compliance officers may detain suspected hazardous or fraudulent products for up to 20 days. During this period, further distribution is prohibited. If the owner does not voluntarily correct the problem or destroy the product for human food within 20 days, FSQS may request court seizure of the product. Occasionally, when suspect products are distributed, the firm is asked to recall them. Compliance officers monitor the recall by examining distribution records and conducting spot checks at distribution points. Many detentions occur because the meat and poultry inspection laws have been violated. Once the product is under control a compliance officer collects the facts, documents the incident, and submits a case file that will support regulatory action. Regulatory actions include warning letters, injunctions, criminal prosecution, and formal administrative procedures for withdrawal of inspection or grading services. Compliance officers also interact with other Federal, State, and local agencies engaged in food safety. Contacts with key industry people and consumer complaints often provide leads that help uncover violations.

The division also systematically reviews federally inspected plants to ascertain inspection program effectiveness and plant compliance with laws and regulations. Compliance Program Review Officers, stationed in Lawrence, Kansas, review federally inspected plants and



scrutinize critical aspects of plant operations, to assess the likelihood of adulterated or misbranded products leaving the plant. If deficiencies are found, they are described in brief narrative form on the review report. The significance of the deficiencies is then evaluated, and each plant receives a rating. The rating determines how soon the plant will be scheduled for a followup review. The review reports are distributed to MPI managers responsible for corrective actions.

By law, FSQS must review State meat and poultry inspection programs to be sure that they impose requirements at least equal to the standards of the Federal inspection laws. The division periodically reviews a sample of State-inspected plants to aid in program review, using the same techniques used for reviewing federally inspected plants. These reviews supplement the routine supervisory reviews carried out by MPI.

The Meat and Poultry Standards and Labeling Division reviews all labels proposed for use on federally inspected meat and poultry products. Labels must show the product name, ingredients, name and address of the firm (manufacturer, packer, or distributor), net weight, and the inspection mark. Label reviewers make sure that the label is truthful and not misleading and that the product contains appropriate ingredients.

Product standards personnel work closely with the label reviewers to determine whether labels are appropriate and to develop formal product standards. Standards are needed because of the increased complexity of meat and poultry products and increased attention by

consumers to labels and food additives. Product standards specify the meat or poultry content and the usual ingredients of meat and poultry products.

The Regulations Coordination Division coordinates the development of all proposals, final rules, and notices published in the Federal Register by FSQS. The division staff reviews each draft publication to assure that it meets the requirements for clear writing and for discussion of regulatory options, as outlined in the guidelines for publication in the Federal Register, Executive Order 12044 and Secretary's Memorandum 1955. The division maintains the administrative record for each agency rulemaking activity.

The Regulations Coordination Division is also responsible for reviewing each of the agency's 6,000 existing regulations at least once every 5 years as required by Executive Order 12044 and Secretary's Memorandum 1955. These directives specify that regulations be reviewed for clarity, need, enforceability, burden on industry, and overlap with the regulations of other agencies. The division reports its findings as recommendations to the administrator.

The Planning and Analysis Division provides centralized support for Compliance activities in the areas of planning and information systems. This division develops and recommends policies and procedures for the Compliance Program to assure that actions are fair, uniform, and effective. The division is also responsible for the design and implementation of programs to collect, maintain, retrieve and report information gathered by the Compliance Program.

## Part II: Domestic Program Activities

The information in part II is presented for fiscal year 1980. Readers comparing this report with previous reports should be aware that information in those reports was based on the calendar year.

### CHART 1: Federally Inspected Plants

Chart 1 presents the numbers of meat and poultry slaughtering and/or processing

plants that operated under Federal inspection as of September 30, 1980. Only federally inspected plants may sell their products in interstate or foreign commerce. Talmadge-Aiken plants are inspected by State employees who have been trained in Federal inspection; such plants are considered to be federally inspected.

Type of Plant	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Slaughtering	300	190	1	491
Processing	2,554	280	1,997	4,831
Slaughtering and processing	1,024	173	269	1,466
Subtotal	3,878	643	2,267	6,788
Talmadge-Aiken plants	189	8	76	273
TOTAL	4,067	651	2,343	7,061

### CHART 2: Federally Inspected Plants by State or Territory

Chart 2 presents the numbers of federally inspected meat, poultry and combination

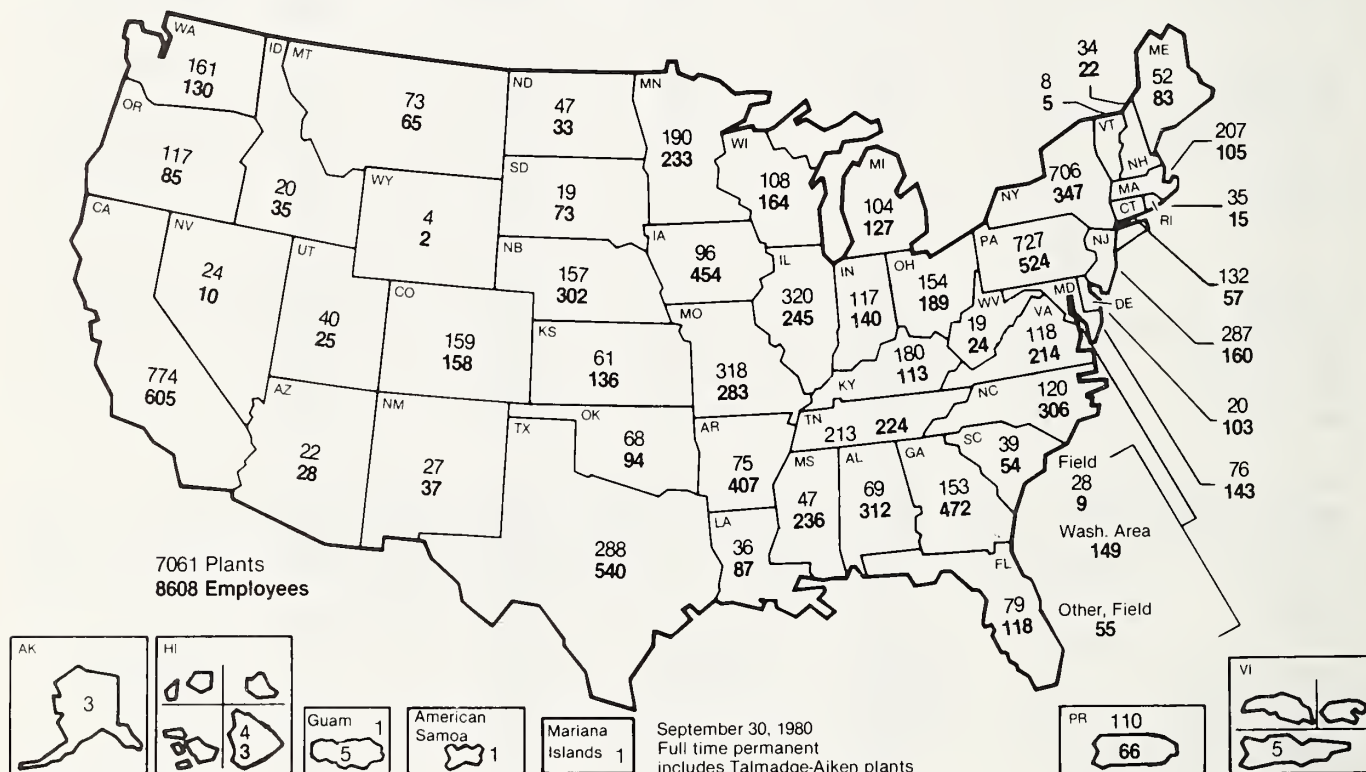
meat/poultry plants that operated under Federal inspection in each State or U.S. Territory as of September 30, 1980.

State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Alabama	18	26	16	60
Alaska	1	--	--	1
American Samoa	1	--	--	1
Arizona	11	--	11	22
Arkansas	12	39	16	67
California	397	67	310	774
Colorado	112	6	41	159
Connecticut	78	10	44	132
Delaware	3	7	2	12
District of Columbia	16	6	6	28

State or Territory	Meat Plants	Poultry Plants	Meat/ Poultry Plants	Total
Florida	40	5	34	79
Georgia	26	44	34	104
Guam	2	--	3	5
Hawaii	1	--	1	2
Idaho	17	1	2	20
Illinois	189	18	91	298
Indiana	57	17	31	105
Iowa	65	7	24	96
Kansas	37	1	23	61
Kentucky	126	7	47	180
Louisiana	24	4	8	36
Maine	24	6	22	52
Mariana Islands	1	--	4	5
Maryland	27	13	16	56
Massachusetts	112	18	77	207
Michigan	63	8	19	90
Minnesota	69	20	101	190
Mississippi	9	19	9	37
Missouri	211	27	80	318
Montana	27	--	46	73
Nebraska	94	9	54	157
Nevada	5	3	16	24
New Hampshire	17	3	14	34
New Jersey	164	13	110	287
New Mexico	13	--	12	25
New York	412	33	261	706
North Carolina	40	26	19	85
North Dakota	31	--	16	47
Ohio	99	13	39	151
Oklahoma	34	3	16	53
Oregon	86	5	26	117
Pennsylvania	493	56	178	727
Puerto Rico	74	2	34	110
Rhode Island	21	4	10	35
South Carolina	10	6	7	23
South Dakota	12	3	4	19
Tennessee	125	15	73	213
Texas	154	26	108	288
Utah	18	6	11	35
Vermont	2	--	6	8
Virginia	33	18	26	77

State or Territory	Meat Plants	Poultry Plants	Meat/Poultry Plants	Total
Virgin Islands	2	--	3	5
Washington	95	8	58	161
West Virginia	9	3	7	19
Wisconsin	58	12	38	108
Wyoming	1	--	3	4
<b>SUBTOTAL</b>	<b>3,878</b>	<b>643</b>	<b>2,267</b>	<b>6,788</b>
Talmadge-Aiken Plants	189	8	76	273
<b>TOTAL</b>	<b>4,067</b>	<b>651</b>	<b>2,343</b>	<b>7,061</b>

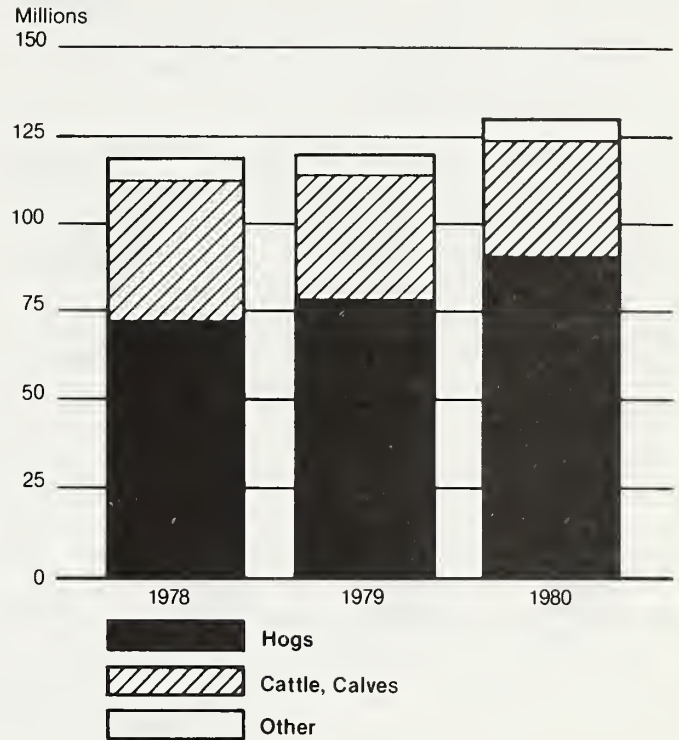
### Federally Inspected Plants and Inspectors by Location



**CHART 3: Number of Livestock Federally Inspected 1978-80**

Chart 3 and Graph 1 summarize the numbers of meat animals inspected at slaughter in federally inspected plants in fiscal years 1978-80. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

**Graph 1: Federally Inspected Livestock, 1978 -1980**



SPECIES	1978	1979	1980
[THOUSANDS]			
Cattle	36,810	32,421	30,883
Calves	3,751	2,676	2,252
Subtotal	40,561	35,097	33,135
Hogs	72,095	78,484	90,038
Goats	44	77	115
Sheep & Lambs	5,167	4,698	5,087
Equines	326	333	339
Subtotal	5,537	5,108	5,541
TOTAL	118,193	118,689	128,714



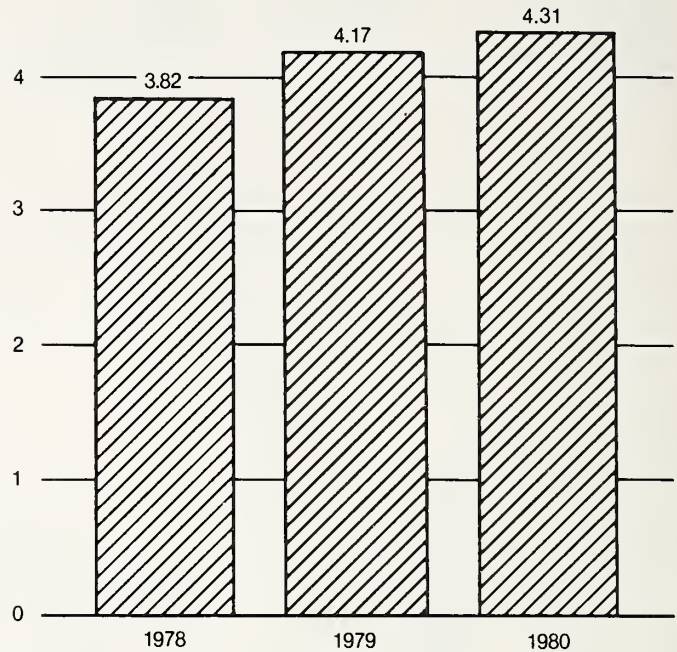
**CHART 4: Number of Poultry  
Federally Inspected 1978-80**

CHART 4 and Graph 2 summarize the numbers of poultry inspected at slaughter in federally inspected plants during fiscal years 1978 through 1980.

The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. The Department is reimbursed for the costs of such voluntary inspection.

**Graph 2:  
Federally Inspected Poultry, 1978-1980**

Billions  
of Birds



CLASS	1978	1979	1980
[THOUSANDS]			
Young chickens	3,483,346	3,808,103	3,930,793
Mature chickens	191,844	200,995	204,409
Fryer-roaster turkeys	7,363	8,090	9,930
Young turkeys	121,860	132,441	147,952
Old turkeys	934	1,128	1,334
Ducks	14,775	17,363	16,951
Other	1,148	1,210	1,572
<b>TOTAL</b>	<b>3,821,270</b>	<b>4,169,330</b>	<b>4,312,941</b>



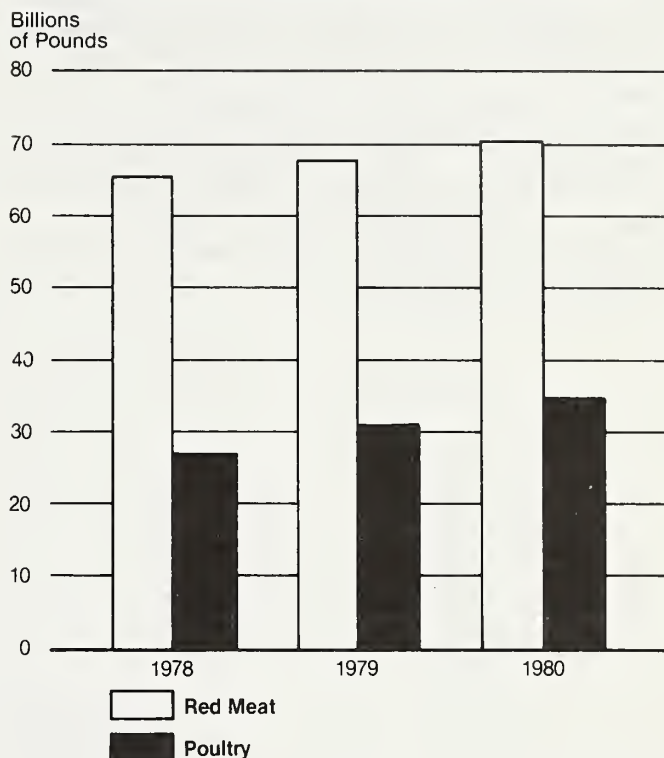
**CHART 5: Processed Meat and Poultry Products  
Federally Inspected 1978-80**

Chart 5 and Graph 3 summarize the Federal inspection of processed meat and poultry products during fiscal years 1978-80. The weight figures represent the total weight of finished products, including ingredients other than meat or poultry.

The figures reflect some multiple counting of complex processed products, which may require inspection at several points during processing.

**Graph 3:**

**Processed Products Federally Inspected, 1978-1980**

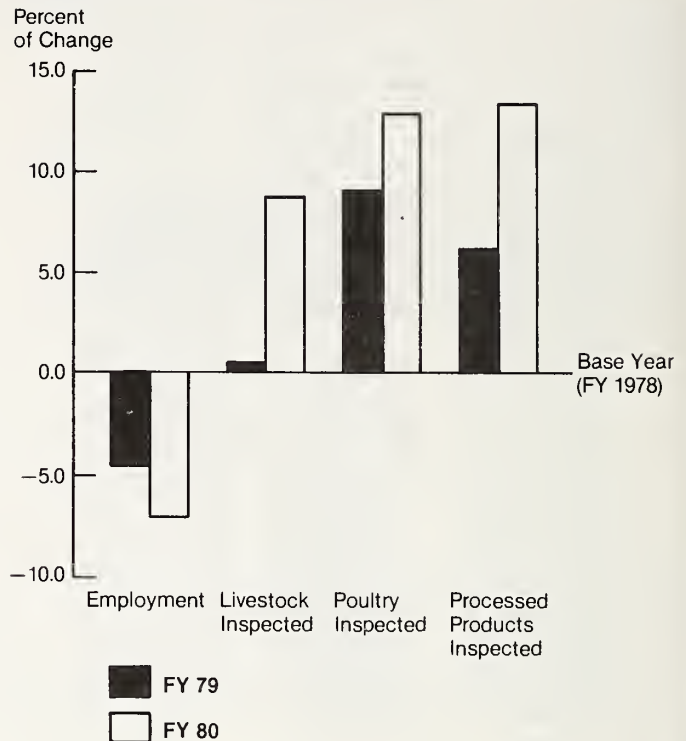


PRODUCT	1978	1979	1980
[MILLION POUNDS]			
Meat products	65,559	67,506	70,110
Poultry products	26,856	30,663	34,614
TOTAL	92,415	98,169	104,724

**CHART 6: Federal Inspection Activities and Federal Employment of Inspection Personnel 1979-80**

As Chart 6 illustrates, the inspection workload has increased since 1978, but Federal employment of inspection personnel has actually decreased during that period. FSQS has been able to achieve this reduction in employment by making program improvements; most notably, by implementing a series of new inspection procedures.

**Chart 6:  
Changes in Federal Inspection and MPI  
Employment Level**



**CHART 7: Prior Label Approval**

Chart 7 summarizes the numbers of meat and poultry product labels that were reviewed and either accepted or not accepted by the Standards and Labeling Division of the Compliance Program during fiscal year 1980.

Activity	Number
Labels accepted	90,064
Labels not accepted	14,762
Total labels processed	<u>104,826</u>

**CHART 8: Facilities and Equipment Review**

Chart 8 summarizes the numbers of facilities and equipment specifications that were reviewed by the Facilities, Equipment and Sanitation Division of Technical Services, MPI, during fiscal year 1980.

Activity	1980
Blueprints of plants	2,619
Drawings of Equipment	1,032

#### CHART 9: Samples Analyzed in FSQS Laboratories

Chart 9 summarizes laboratory analyses of meat and poultry samples by the Science

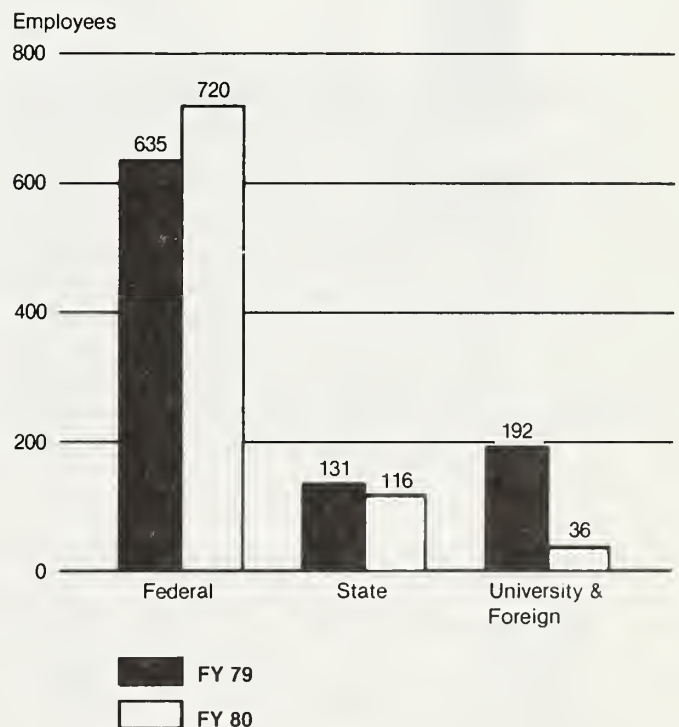
Program's laboratories during fiscal year 1980. Of the samples, 110,401 were taken from processed products such as hams, sausages, cured meats, and similar items.

CATEGORY OF SAMPLES AND ANALYSES	TOTAL
Food chemistry	99,875
Food microbiology	10,526
Chemical residues	39,230
Antibiotic residues	26,386
Pathology	8,166
Food additives and non-foods	12,463
Serology	<u>3,494</u>
TOTAL	200,140

#### CHART 10: Inspection Training

Chart 10 illustrates the number of persons trained by the Training Division of Technical Services during fiscal years 1979 and 1980. During 1979, 958 persons participated in training programs, and in 1980, 872 persons received training. The participants include Federal employees, State employees, University personnel, and employees of foreign governments.

Chart 10:  
**Persons Trained**



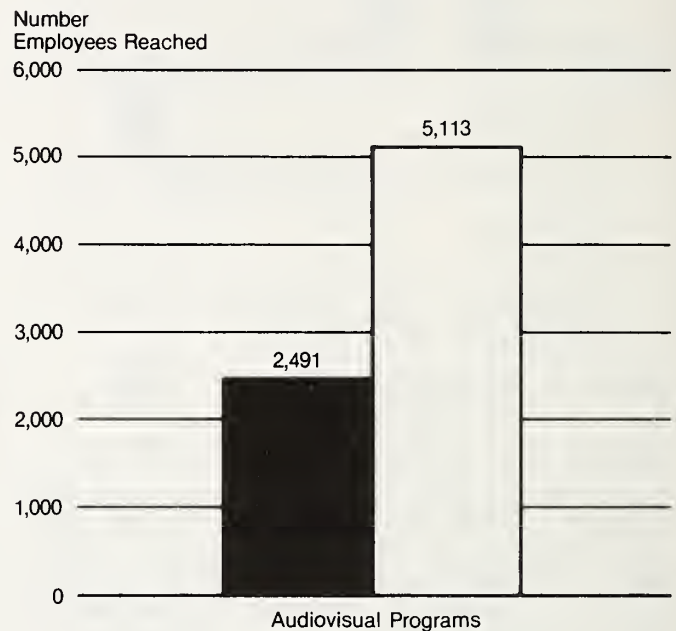
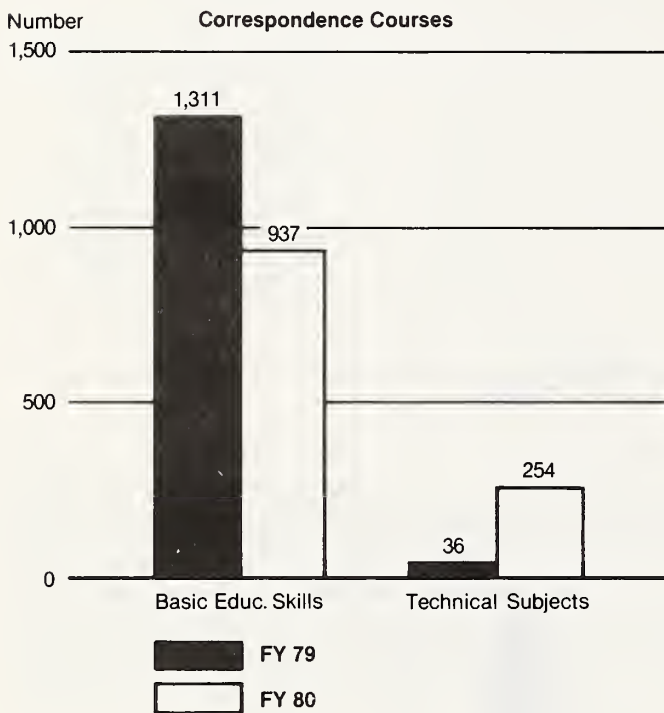
### CHART 11: Training Materials Distributed

Chart 11 illustrates the number of employees who were reached by correspondence courses and audiovisual programs distributed by FSQS training officials during fiscal years 1979 and 1980. In addition, various job guides were issued during fiscal year 1980:

five livestock slaughter inspection guidebooks reached 15,340 employees; three poultry slaughter inspection guidebooks reached 8,244 employees; six processed food inspection guidebooks reached 19,242 employees; and two other guidebooks reached 13,564 employees.

Chart 11:

#### Number of Self-Instructional Correspondence Courses and Audiovisual Programs Administered FY 1979 vs. FY 1980



**CHART 12: Compliance Activities**

Chart 12 summarizes the compliance reviews conducted during fiscal year 1980, the apparent violations detected, and the range of enforcement actions taken. It also summarizes the reviews of

federally inspected plants conducted in fiscal year 1980 and the number of evaluation incident reports submitted to Meat and Poultry Inspection Program authorities.

Activity	Number
Compliance reviews conducted	41,715
Apparent violations detected	566
Pounds of product detained	14,146,930
Letters of warning issued	579
Cases referred to USDA Office of Inspector General	28
Cases referred to USDA Office of General Counsel	105
Cases referred to Department of Justice by General Counsel	84
Cases prosecuted by Department of Justice	44
Federal establishments reviewed	3,602
Evaluation incidents reported	994

**CHART 13: State Program Data**

Chart 13 summarizes the numbers of States with intrastate inspection programs for meat (31) and poultry (24); the number of State program employees as of September 30, 1980; and Federal funding assistance expended by States during fiscal year 1980. "M" after the name of the State indicates that the State conducted a meat inspection program; "M & P" indicates that the State conducted meat and poultry inspection programs.

plants, and in order to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program. (See part I for a discussion of "at least equal to" inspection.) During 1980, 1,296 intrastate plants were reviewed by Circuit Supervisors in accordance with the requirements of the Federal inspection laws. In addition, the Compliance Program conducted an oversight review of 513 intrastate plants.

In order to continue operating State inspection programs for intrastate

State	PLANTS			EMPLOYEES			BUDGET
	Under Official Inspection	Exempt From Inspection	Total	Full-time	Part-time	Total	FY 1980 Federal Funding Assistance Expended
Alabama M&P	129	79	208	65	0	65	\$868,942
Alaska M&P	20	4	24	8	10	18	259,000*



State	PLANTS			EMPLOYEES			BUDGET
	Under Official Inspection	Exempt From Inspection	Total	Full- time	Part- time	Total	FY 1980 Federal Funding Assistance Expended
Arizona M&P	66	29	95	34	3.3	37.3	365,154*
Arkansas M&P	104	73	177	67	2.03	69.03	737,495
Delaware M&P	9	3	12	12	3	15	118,302
Florida M&P	323	90	413	158	0	158	1,396,922
Georgia M	183	56	239	129	2.8	131.8	1,500,217
Hawaii M&P	68	1	69	52	2	54	646,561
Idaho M	80	100	180	44	39	83	547,028*
Illinois M&P	544	52	596	211	4.3	215.3	2,436,066
Indiana M&P	192	75	267	106	1	107	1,335,453
Iowa M&P	208	233	441	50	0	50	690,257
Kansas M&P	192	52	244	80	7.5	87.5	844,361*
Louisiana M&P	183	75	258	117	20	137	1,197,387
Maine M	NA	NA	NA	NA	NA	NA	85,077
Maryland M&P	65	29	94	49	7	56	653,193
Michigan M	352	55	407	151	0	151	2,721,695
Mississippi M&P	96	28	124	85	4	89	772,726
New Mexico M&P	37	38	75	15	2	17	188,145
N. Carolina M&P	261	105	366	157	28	185	1,682,598
Ohio M&P	424	176	600	216	11	227	2,554,083
Oklahoma M&P	141	151	292	95	2.3	97.3	951,010
R. Island M&P	35	4	39	5	6	11	113,687
S. Carolina M&P	124	0	124	77	26	103	806,243
S. Dakota M	58	92	150	33	0	33	261,300*
Texas M&P	534	181	715	285	0	285	3,171,936*
Utah M	42	60	102	28	17.3	45.3	407,500
Vermont M&P	26	37	63	16	2	18	196,401
Virginia M&P	32	135	167	57	1.3	58.3	754,000*
W. Virginia M	45	56	101	33	3	36	451,489
Wisconsin M&P	306	190	496	116	4	120	1,525,486*
Wyoming M&P	31	31	62	10	22	32	
TOTAL M&P	4,910	2,290	7,200	2,561	230.83	2,791.83	30,239,714

\*Estimate.



**CHART 14: Dates USDA Assumed Intrastate Inspection**  
 Chart 14 lists the dates the Department  
 assumed inspection in designated States.

See Part I for an explanation of  
 designation.

State	Meat	Poultry
Arkansas		1-2-71
California	4-1-76	4-1-76
Colorado	7-1-75	1-2-71
Connecticut	10-1-75	10-1-75
Georgia		1-2-71
Idaho		1-2-71
Kentucky	1-14-72	7-28-71
Maine	5-12-80	1-2-71
Massachusetts	1-12-76	1-12-76
Michigan		1-2-71
Minnesota	5-16-71	1-2-71
Missouri	8-18-72	8-18-72
Montana	4-27-71	1-2-71
Nebraska	10-1-71	7-28-71
Nevada	7-1-73	7-1-73
New Hampshire	8-7-78	8-7-78
New Jersey	7-1-75	7-1-75
New York	7-16-75	4-11-77
North Dakota	6-22-70	1-2-71
Oregon	7-1-72	1-2-71
Pennsylvania	7-17-72	10-31-71
South Dakota		1-2-71
Tennessee	10-1-75	10-1-75
Utah		1-2-71
Washington	6-1-73	6-1-73
West Virginia		1-2-71

# CHART 15: TalmadgeAiken Plants

Chart 15 presents the numbers of meat and poultry plants that were inspected under Talmadge-Aiken agreements as of September 30, 1980. The department is

responsible for inspection in such plants, and they are considered to be federally inspected. However, Federal inspection is carried out by State employees.

State	Meat Plants	Poultry Plants	Combination Plants	Total
Alabama	6	--	3	9
Alaska	1	--	1	2
Arkansas	6	--	2	8
Delaware	7	--	1	8
Georgia	39	--	10	49
Hawaii	-	--	1	1
Illinois	16	1	5	22
Indiana	7	--	5	12
Maryland	12	1	7	20
Michigan	14	--	--	14
Mississippi	8	--	2	10
New Mexico	1	--	1	2
North Carolina	27	1	7	35
Ohio	2	1	--	3
Oklahoma	5	--	10	15
South Carolina	10	3	3	16
Utah	3	--	2	5
Virginia	24	1	16	41
TOTAL	188	8	76	272

### Part III: Foreign Program Activities

The information in part III is presented on a calendar year basis, as required by law.

The data relate to foreign meat plants and meat imports. Although no formal report on poultry product imports is required by the Poultry Products Inspection Act, it should be noted that these imports are controlled under regulations virtually identical to those

applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States. Canada, France, Hong Kong, and Israel are eligible to export poultry products to the United States.

An explanation of the procedures used by the Foreign Programs Division in reviewing foreign plants is included in part I.

#### Countries Eligible to Export to United States

Only those countries which have meat inspection systems with standards at least equal to those of the U.S. meat

inspection program are permitted to ship meat to the United States. There were 45 such countries at the beginning of 1980.

The following countries are eligible to export meat and meat products to the United States:

Argentina	France	Northern Ireland
Australia	Germany (Federal Republic)	Norway
Austria	Guatemala	Panama
Belgium	Haiti	Paraguay
Belize	Honduras	Poland
Brazil	Hungary	Romania
Bulgaria	Iceland	Scotland
Canada	Ireland (Eire)	Spain
Colombia	Italy	Sweden
Costa Rica	Japan	Switzerland
Czechoslovakia	Luxembourg	Taiwan
Denmark	Mexico	Uruguay
Dominican Republic	Netherlands	Venezuela
El Salvador	New Zealand	Yugoslavia
England and Wales	Nicaragua	
Finland		

### Number of Inspectors in Foreign Plants

There were 8,999 meat inspectors licensed by foreign countries to inspect meat and meat products prepared in foreign plants certified for export to the United States. This number varies from country to country, depending on the number of certified plants and the volume of U.S. imports from each country.

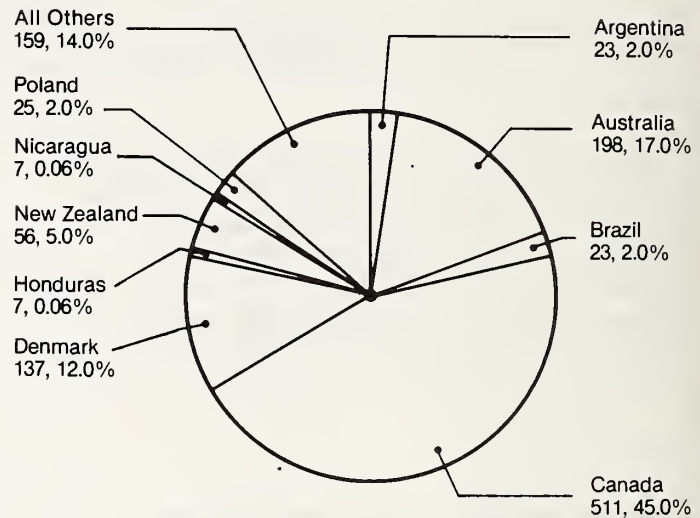
The inspection in certified plants is continuous during preparation of products destined for export to the United States, except for small-volume (nonslaughtering) processing operations controlled by patrol visits. Processing plants receiving patrol inspections use only products of animals slaughtered under continuous inspection.

The number of inspectors in certified plants, by country, during calendar year 1980 was as follows:

Argentina	432	Hungary	58
Australia	1,842	Iceland	12
Belgium	22	Ireland	120
Belize	4	Italy	6
Brazil	402	Mexico	94
Bulgaria	16	Netherlands	505
Canada	1,196	New Zealand	1,623
Costa Rica	24	Nicaragua	44
Czechoslovakia	23	Panama	12
Denmark	1,264	Poland	815
Dominican Republic	12	Romania	101
El Salvador	10	Switzerland	11
France	38	Taiwan	17
Germany, Federal	18	Uruguay	117
Republic		Yugoslavia	101
Guatemala	14		
Haiti	5		
Honduras	41		

Chart 16:

### Number of Plants in Leading Export Countries



Total Plants — 1,147



CHART 17: Foreign Plants Authorized to Export Products to United States, Summary by Country

Austria, Columbia, England, Finland, Japan, Luxembourg, Northern Ireland,

Paraguay, Scotland, Sweden and Venezuela are not listed here since they elected not to certify any plants to the United States for the calendar year 1980.

Country	Authorized Plants 01/01/80	Plant Authorizations Removed	Plants Granted Authorizations	Rejected in FY 1980 and later Reinstated	Authorized Plants on 12/31/80
Argentina	26	5	2	-	23
Australia	207	33	17	7	198
Belgium	5	-	-	-	5
Belize	1	-	-	-	1
Brazil	26	5	-	2	23
Bulgaria	1	-	-	-	1
Canada	492	46	45	20	511
Costa Rica	4	-	-	-	4
Czechoslovakia	2	-	-	-	2
Denmark	139	4	2	-	137
Dominican Republic	3	1	1	-	3
El Salvador	2	2	-	-	0
France	17	-	-	-	17
Germany, Federal Republic	7	-	1	-	8
Guatemala	5	5	-	4	4
Haiti	1	-	-	-	1
Honduras	7	-	-	-	7
Hungary	5	-	-	-	5
Iceland	2	-	-	-	2
Ireland	4	3	2	1	4
Italy	4	1	-	-	3
Mexico	27	1	-	-	26
Netherlands	37	12	1	6	32
New Zealand	48	2	9	1	56
Nicaragua	7	1	-	-	7
Panama	2	1	-	1	2
Poland	25	-	1	-	26
Romania	4	-	-	-	4
Spain	-	-	1	-	1
Switzerland	10	-	-	-	10
Taiwan	1	-	-	-	1
Uruguay	10	-	1	-	11
Yugoslavia	12	-	-	-	12
TOTAL	1,143	121	83	42	1,147

CHART 18: Plants Removed from Authorized List,  
by Country  
Reasons for withdrawal include normal  
attrition, plant management decision to

withdraw from U.S. market, or  
determination by foreign government that  
plants do not comply with U.S. standards.

COUNTRY	Complies with FMIA	Did Not Comply w/FMIA	Not Reviewed by USDA. Compliance w/FMIA Undetermined	Total Plants Removed
Argentina	3	1	1	5
Australia	25	3	5	33
Brazil	-	3	2	5
Canada	5	21	20	46
Denmark	2	-	2	4
Dominican Republic	1	-	-	1
El Salvador	2	-	-	2
Guatemala	5	-	-	5
Ireland	-	2	1	3
Italy	-	-	1	1
Mexico	-	-	1	1
Netherlands	3	9	-	12
New Zealand	2	-	-	2
Panama	-	1	-	1
TOTAL	48	40	33	121

**CHART 19: Plants Visited by FSQS Reviewers and  
Removed for Failure to Meet USDA Standards**

actually visited by USDA inspectors and  
found not in compliance with the Federal  
Meat Inspection Act

This Chart includes all foreign plants

Country	Inspection Deficiencies	Sanitation Deficiencies	Construction and Equip- ment Defi- ciencies	Adulterated Product	Combination of Two or More Items in Columns 1-4	Total Rejected
Argentina	-	-	-	-	1	1
Australia	-	1	-	-	2	3
Brazil	1	-	-	-	2	3
Canada	2	-	2	-	17	21
Ireland	-	-	-	-	2	2
Netherlands	-	-	-	-	9	9
Panama	-	-	-	-	1	1
<b>TOTAL</b>	<b>3</b>	<b>1</b>	<b>2</b>	<b>-</b>	<b>34</b>	<b>40</b>

### Inspection of Meat Products on Entry

A meat inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat offered for entry into the United States. The certificate identifies the product by origin, destination, shipping marks, and amounts. It certifies that the meat comes from animals that received veterinary ante-mortem and post-mortem inspection; that it is wholesome, not adulterated or misbranded; and that it is otherwise in compliance with U.S. requirements.

As a further check on the wholesomeness of the meat, U.S. inspectors at the port of entry inspect part of each shipment. To assure that a representative sample is selected, statistical sampling plans are applied to each lot of product to be inspected. The sampling plans and criteria for acceptance or rejection of imports are the same as those used for U.S. federally inspected meat.

Meat imports are monitored for biological residues from such sources as pesticides, hormones, heavy metals, and antibiotics. Special control measures are in effect for handling imported meat with excessive amounts of residues. The procedures include refusing or withholding entry of product until results of laboratory analyses are received.

The computer based Import Information System (IIS) compiles port-of-entry product inspection and laboratory sampling histories for every eligible foreign establishment. The scope and extent of import inspection assignments issued to import inspectors through the IIS computer terminals located at the major ports are based upon the foreign establishment's cumulative compliance listing stored in IIS.

Chart 20:  
**Volume of Product by Leading Import Countries**

Volume figures in millions

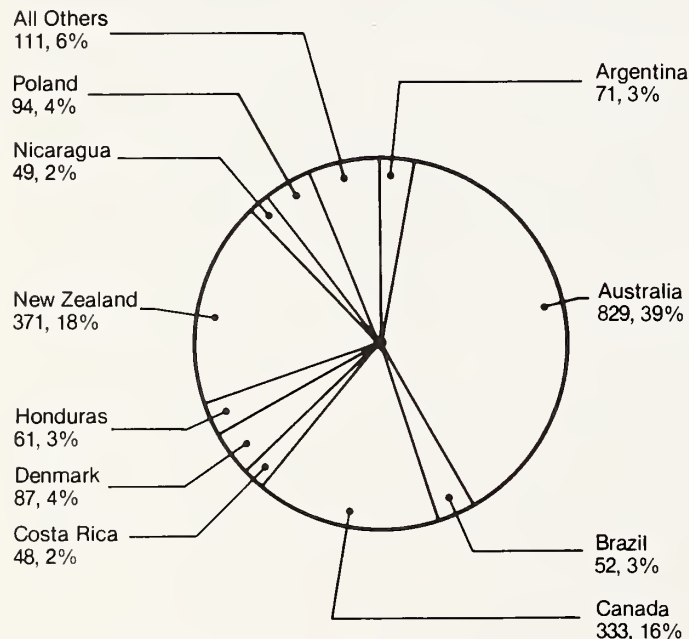
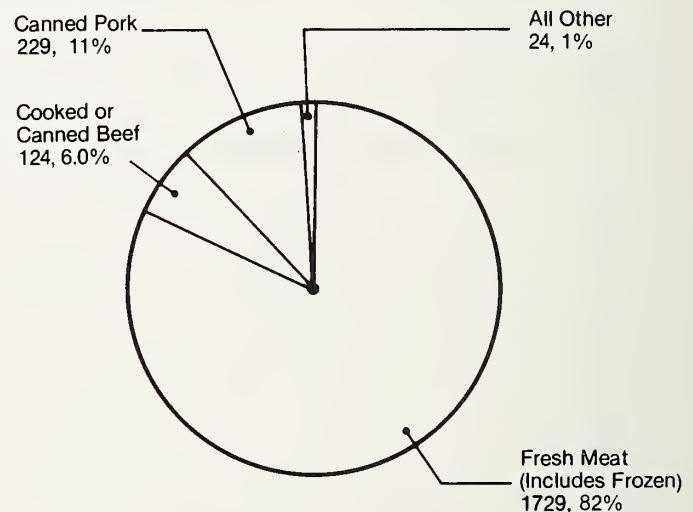


Chart 21:  
**Types of Imported Product**

Volume figures in millions



Total Pounds Imported: 2,106,938,985



**CHARTS 22-26: Product Passed for Entry**

Charts 22-26 show the total pounds of products imported into the United States from each eligible foreign country and

itemizes each major category of products permitted entry, January through December 1980.

Country of Origin	Pounds of Fresh Meat and Edible Organs						
	-----Beef-----				-----Veal-----		
	Manufacturing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	Manufact- uring	Carcasses and Cuts	Edible Organs
Argentina	0	0	0	0	0	0	0
Australia	718,882,876	91,715,472	2,176,214	124,589	7,199,236	2,100,868	531,131
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Belize	195,240	84,626	0	0	0	0	0
Bulgaria	0	0	0	0	0	0	0
Canada	68,384,707	23,311,399	3,448,212	598,746	1,716	640,671	0
Costa Rico	34,044,477	14,343,250	26,520	7,195	12,350	41,056	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	432,232	55	0	0	0	0	0
Dominican Rep.	1,555,363	961,818	0	0	0	0	0
El Salvador	3,133,315	669,380	23,100	2,655	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	11,402,486	7,878,541	0	0	0	0	0
Haiti	1,381,620	65,504	0	21,465	0	0	0
Honduras	44,960,699	16,028,327	145,478	46,009	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	8,765,745	475,558	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	241,741	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	295,493,547	35,470,826	262,526	0	7,450,249	2,676,546	233,716
Nicaragua	34,735,632	14,439,495	9,180	0	0	0	0
Panama	2,130,741	1,067,264	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
<b>TOTAL</b>	<b>1,225,740,421</b>	<b>206,511,515</b>	<b>6,091,230</b>	<b>800,659</b>	<b>14,663,551</b>	<b>5,459,141</b>	<b>764,847</b>

Product Passed for Entry, continued.

Country of Origin	Pounds of Fresh Meat and Edible Organs					
	-----Mutton and Lamb-----			-----Pork-----		
	Manufacturing	Carcasses and Cuts	Edible Organs	Manufacturing	Carcasses and Cuts	Edible Organs
Argentina	0	0	0	0	0	0
Australia	2,086,179	2,543,226	828	82,200	312,222	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Belize	0	0	0	0	0	0
Bulgaria	0	0	0	0	0	0
Canada	0	82,770	0	68,455,706	157,131,574	125,293
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	2,328,365	6,993,630	0
Dominican Rep.	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	58,700	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	41,610	29,132,527	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
TOTAL	2,127,789	31,758,523	59,528	70,866,271	164,437,426	125,293

Product Passed for Entry, continued.

Country of Origin	Cured Beef	Cured Pork	Sausage (Trichina- treated)	Cooked Beef (Restricted	Other Cooked Beef	Misc.	Horse Meat
Argentina	263,106	0	0	0	37,474,134	321,816	0
Australia	0	0	0	0	249,740	417,068	0
Belgium	0	0	0	0	0	0	0
Brazil	177,659	0	0	0	4,308,895	171,136	0
Belize	0	0	0	0	0	0	0
Bulgaria	0	0	0	0	0	0	0
Canada	800	1,307,379	0	0	41,142	8,573,538	24,300
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	33,359	0	0	0	8,696,679	0
Dominican Rep.	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
France	0	0	0	0	0	342	0
Germany	0	79,924	0	0	0	37,663	0
Guatemala	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	528,999	0
Honduras	0	0	0	0	0	0	0
Hungary	0	156	0	0	0	60	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	56,963	0
Italy	0	0	0	0	0	12,935	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	115,669	0	0	0	0	0
New Zealand	135,677	0	0	0	958	36,816	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	69,186	0	0	0	65,376	0
Switzerland	0	0	0	0	0	10,386	0
Taiwan	0	0	0	0	0	0	0
Uruguay	24,116	0	0	0	248,303	0	0
Yugoslavia	0	0	0	0	0	0	0
TOTAL	601,358	1,605,673	0	0	42,323,172	18,729,777	24,300

## Product Passed for Entry, Continued.

Country of Origin	Pounds of Canned Meat					
	Corned Beef	Other Beef	Ham-- Under 3 lbs.	Ham-- 3-6 lbs.	Ham-- Over 6 lbs.	Picnic Hams
Argentina	26,620,941	5,891,265	0	0	0	0
Australia	343,454	17,998	0	0	0	0
Belgium	0	0	0	0	281,781	311,418
Brazil	42,883,416	3,995,417	0	0	0	0
Belize	0	0	0	0	0	0
Bulgaria	0	0	0	0	78,120	60,912
Canada	0	0	149,512	51,120	386,015	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	3,073,362	258,739
Denmark	0	0	3,234,283	775,300	49,500,104	3,679,399
Dominican Rep.	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	665,784	187,488	10,620,588	4,069,244
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	2,469,976	190,826	3,841,994	488,412
New Zealand	372,869	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	1,061,386	12,070,596	60,865,689	13,011,573
Romania	0	0	0	0	7,540,963	4,845,329
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	624,395	339,290
Uruguay	1,600,454	341,451	0	0	0	0
Yugoslavia	0	0	559,811	73,472	16,238,487	2,406,011
TOTAL	71,821,134	10,246,131	8,140,752	13,348,802	153,051,498	29,470,318



Product Passed for Entry, continued.

Country of Origin	Other Canned Pork	Chopped Ham- Luncheon	Other Canned Meat	Total Pounds Passed for Entry
Argentina	0	0	168,454	70,739,716
Australia	0	1,948	31,500	828,816,749
Belgium	0	0	4,754	597,953
Brazil	0	102,600	0	51,639,123
Belize	0	0	0	279,866
Bulgaria	0	0	0	139,032
Canada	14,730	0	402,266	333,131,596
Costa Rica	0	0	0	48,474,848
Czechoslovakia	0	0	0	3,332,092
Denmark	874,128	10,640,526	169,308	87,357,368
Dominican Rep.	0	0	0	2,517,181
El Salvador	0	0	0	3,828,450
France	0	0	623,770	624,112
Germany	0	956	10,452	128,995
Guatemala	0	0	0	19,281,027
Haiti	0	0	0	1,997,588
Honduras	0	0	0	61,180,513
Hungary	2,823,600	78,180	226	18,445,326
Iceland	0	0	0	58,700
Ireland	0	0	248,779	9,547,045
Italy	0	0	84,464	97,399
Mexico	0	0	0	241,741
Netherlands	68,760	2,498,930	75,077	9,749,644
New Zealand	0	0	3,838	371,311,705
Nicaragua	0	0	0	49,184,307
Panama	0	0	0	3,198,005
Poland	794,106	6,180,493	0	93,983,843
Romania	440,090	805,344	822,597	14,588,885
Switzerland	0	0	0	10,386
Taiwan	0	0	0	963,685
Uruguay	0	0	0	2,214,324
Yugoslavia	0	0	0	19,277,781
TOTAL	5,015,414	20,308,977	2,645,485	2,106,938,985

**CHARTS 27-31: Product Refused Entry**

Charts 27-31 show the total pounds of products from each eligible country and

itemizes each major category of imports refused entry and/or condemned, January through December 1980.

Pounds of Fresh Meat and Edible Organs							
Country of Origin	-----Beef-----			-----Veal-----			
	Manufacturing	Carcasses and Cuts	Head Meat and Tongue	Edible Organs	Manufacturing	Carcasses and Cuts	Edible Organs
Argentina	0	0	0	0	0	0	0
Australia	1,127,381	5,216	0	0	74,100	0	17,547
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Belize	0	0	0	0	0	0	0
Bulgaria	0	0	0	0	0	0	0
Canada	833,626	36,875	72,982	0	394	18	0
Costa Rica	13,868	159,586	0	5,700	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0
Dominican Rep.	154,752	286,984	0	0	0	0	0
El Salvador	373,560	161,126	720	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0
Guatemala	217,381	299,843	0	0	0	0	0
Haiti	0	7,200	0	6,675	0	0	0
Honduras	32,100	37,109	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0
New Zealand	37,440	33,525	0	0	0	0	0
Nicaragua	180	69,514	0	0	0	0	0
Panama	0	600	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
TOTAL	2,790,288	1,097,578	73,702	12,375	74,494	18	17,547

Product Refused Entry, continued.

Country of Origin	Pounds of Fresh Meat and Edible Organs					
	-----Mutton and Lamb-----			-----Pork-----		
	Manufacturing	Carcasses and Cuts	Edible Organs	Manufac- turing	Carcasses and Cuts	Edible Organs
Argentina	0	0	0	0	0	0
Australia	126,180	0	5,861	0	0	0
Belgium	0	0	0	0	0	0
Brazil	0	0	0	0	0	0
Belize	0	0	0	0	0	0
Bulgaria	0	0	0	0	0	0
Canada	0	0	0	568,846	653,661	25
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0
Denmark	0	0	0	45,187	161,511	0
Dominican Rep.	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	0	0
Iceland	0	0	13,000	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0
New Zealand	0	60,512	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	0	0	0	0
Romania	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0
TOTAL	126,180	60,512	18,861	614,033	815,172	25

Product Refused Entry, continued.

Country of Origin	Cured Beef	Cured Pork	Sausage (Trichina- treated)	Cooked Beef (restricted)	Other Cooked Beef	Misc.	Horse Meat
Argentina	0	0	0	0	447,192	8,120	0
Australia	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0
Belize	0	0	0	0	0	0	0
Bulgaria	0	0	0	0	0	0	0
Canada	0	15,794	0	0	0	77,108	0
Costa Rica	0	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	176,891	0
Dominican Rep.	0	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0
Germany	0	0	0	0	0	2,205	0
Guatemala	0	0	0	0	0	0	0
Haiti	0	0	0	0	0	28,008	0
Honduras	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	38,510	0
Italy	0	0	0	0	0	560	0
Mexico	0	0	0	0	0	0	0
Netherlands	0	37,998	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0
Panama	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0
Romania	0	0	0	0	0	33,120	0
Switzerland	0	0	0	0	0	1,278	0
Taiwan	0	0	0	0	0	0	0
Uruguay	17,010	0	0	0	0	0	0
Yugoslavia	0	0	0	0	0	0	0
TOTAL	17,010	53,792	0	0	447,192	365,800	0



Product Refused Entry, continued

Country of Origin	Pounds of Canned Meat					
	Corned Beef	Other Beef	Ham-- Under 3 lbs.	Ham-- 3-6 lbs.	Ham-- Over 6 lbs.	Picnic Hams
Argentina	1,750,733	198,416	0	0	0	0
Australia	10,500	2	0	0	0	0
Belgium	0	0	0	0	9,146	129,066
Brazil	391,619	28,338	0	0	0	0
Belize	0	0	0	0	0	0
Bulgaria	0	0	0	0	23,040	0
Canada	0	0	37,080	0	4,535	0
Costa Rica	0	0	0	0	0	0
Czechoslovakia	0	0	0	0	38,898	0
Denmark	0	0	131	1,952	31,566	19,860
Dominican Rep.	0	0	0	0	0	0
El Salvador	0	0	0	0	0	0
France	0	0	0	0	0	0
Germany	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0
Haiti	0	0	0	0	0	0
Honduras	0	0	0	0	0	0
Hungary	0	0	0	0	39,489	0
Iceland	0	0	0	0	0	0
Ireland	0	0	0	0	0	0
Italy	0	0	0	0	0	0
Mexico	0	0	0	0	0	0
Netherlands	0	0	28	0	48,024	0
New Zealand	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0
Panama	0	0	0	0	0	0
Poland	0	0	1,680	58,389	441,423	111,140
Romania	0	0	0	0	145,220	101,449
Switzerland	0	0	0	0	0	0
Taiwan	0	0	0	0	2,767	4,699
Uruguay	6,120	0	0	0	0	0
Yugoslavia	0	0	1,885	0	113,581	7,857
TOTAL	2,158,972	226,756	40,804	60,341	897,689	374,071

Product Refused Entry, Continued.

Country of Origin	Other Canned Pork	Chopped Ham/Luncheon	Other Canned Meat	Total Product Refused
Argentina	0	0	0	2,404,461
Australia	0	0	0	1,366,787
Belgium	0	0	0	138,212
Brazil	0	0	0	419,957
Belize	0	0	0	0
Bulgaria	0	0	0	23,040
Canada	0	0	2,158	2,303,102
Costa Rica	0	0	0	179,154
Czechoslovakia	0	0	0	38,898
Denmark	0	22,342	2,400	461,840
Dominican Rep.	0	0	0	441,736
El Salvador	0	0	0	535,406
France	0	0	2,762	2,762
Germany	0	0	1,800	4,005
Guatemala	0	0	0	517,224
Haiti	0	0	0	41,883
Honduras	0	0	0	69,209
Hungary	0	0	0	39,489
Iceland	0	0	0	13,000
Ireland	0	0	0	38,510
Italy	0	0	0	560
Mexico	0	0	0	0
Netherlands	0	112	0	86,162
New Zealand	0	0	0	131,477
Nicaragua	0	0	0	69,694
Panama	0	0	0	600
Poland	0	59,804	0	672,436
Romania	12,452	48,901	0	341,142
Switzerland	0	0	0	1,278
Taiwan	0	0	0	7,466
Uruguay	0	0	0	23,130
Yugoslavia	0	0	0	123,323
TOTAL	12,452	131,159	9,120	10,495,943

### Reason for Rejection of Product

Meat and poultry shipments found unacceptable during routine import inspection are refused entry at the port. During 1980, adulteration with extraneous material was the principal defect found in fresh meat products.

In addition, shipments of meat and poultry products are sampled and subsequently tested for presence of biological residues. As in the FSQS domestic residue monitoring system, individual shipments of product are not required by regulation to be held pending laboratory test results. If a laboratory reports a residue violation on a monitoring sample, efforts are made to locate any part of the shipment that may have already entered commercial channels. Product recovered is returned to the owner and refused entry.

During 1980, 4,322 routine residue monitoring samples were collected and submitted for laboratory analysis. Of these, 34 were found to contain violative levels of biological residues. These violative samples were drawn from import shipments totaling 1,143,614 pounds. FSQS was successful in refusing entry on 1,089,710 pounds located in various port storage facilities. The remaining 53,904 pounds of product had moved into commercial distribution and, consequently, could not be traced.

Other defects for each product type are listed below in order of their frequency as recorded during inspection.

### Type of Imported Product and Reasons for Rejection

#### Fresh Beef and Veal

1. Adulteration with hair, bone and extraneous material
2. Bruises and blood clots
3. Ingesta
4. Pathological lesions
5. Decomposition
6. Biological residues

#### Fresh Mutton and Lamb

1. Adulteration with wool, bone and extraneous material
2. Pathological lesions
3. Ingesta
4. Bruises
5. Biological residues

#### Canned Beef

1. Unsound cans (flippers, springs, swellers, damaged seams)
2. Short weight
3. Adulteration with extraneous material
4. Noncompliance with standards of composition
5. Biological residues

#### Canned Pork and Other Canned Meat

1. Unsound cans
2. Adulteration with extraneous material
3. Short weight
4. Failure to meet composition standards
5. Undercooked
6. Biological residues

#### Cooked Beef

1. Insufficiently cooked (quarantine violation from foot-and-mouth infected countries)
2. Adulteration with extraneous material
3. Decomposition
4. Biological residues

#### Horsemeat (Fresh and Canned)

1. Adulteration with extraneous material
2. Noncompliance with standards
3. Container defects
4. Pathological lesions
5. Decomposition
6. Labeling marking
7. Biological residues

### Consumer Response System

FSQS has set up a central "consumer response system" that provides one mailing address and one telephone number for consumers to contact when they have a problem that involves FSQS. Questions about the safety, wholesomeness, or labeling of meat or poultry products or about the grading of meat, poultry, eggs, dairy products, or fruits and vegetables can be answered by making a single phone call or sending one letter.

After FSQS receives a call or letter, the appropriate division within FSQS is contacted, or, if the question is outside the agency's jurisdiction, the consumer is referred to the proper agency. Each division within FSQS has a designated consumer contact. The division contact is responsible for seeing that the consumer is contacted within 2 days for phone calls or 10 days for letters. The divisions and the central consumer system office track both calls and letters to make sure they are answered quickly. The system handled several hundred questions by the end of 1980.

### Contamination Response System

In response to an industrial accident in 1979 which caused widespread contamination of animal feed with polychlorinated biphenyl (PCB), FSQS established the Contamination Response System (CRS). CRS procedures assure rapid communication between all people involved after the discovery of environmental contamination problems in the food supply and during the cleanup process.

The system establishes a team of experts within FSQS who can mobilize resources and expertise to bring contamination problems under control quickly and effectively. It also sets up procedures for notifying other Federal and State agencies about a contamination incident

as quickly as possible. Since CRS was established, over 100 cases of environmental contamination involving residues in meat, poultry, and egg products have been handled successfully by this unit.

### Exports of Meat and Poultry

FSQS has been working to remove some of the regulatory and procedural barriers hampering the export of meat and poultry from the United States. Problems have arisen because U.S. disease control and inspection procedures are not the same as those of the European Economic Community (EEC) and other countries. American practices have been shaped by production and processing methods in this country which differ from those in many foreign countries.

FSQS has appointed an export coordinator who works with inspection officials in foreign countries, with American processors and with government agencies, so that domestic plants can better meet the inspection requirements of foreign governments for products exported to the country.

FSQS has negotiated with EEC member countries about differences in inspection regulations. The agency also has negotiated with the United Kingdom and Germany regarding restrictions imposed on U.S. poultry exports to those countries. The restrictions related to the methods used in U.S. poultry slaughter plants.

### Field Laboratories

FSQS field laboratories help the agency carry out the Federal inspection laws by testing meat and poultry products. The labs test for bacteria that cause food poisoning, for disease, and for hazardous chemicals and drug residues. The food scientists also analyze processed meat and poultry products to assure they are accurately labeled for



fat, water, protein, and other ingredients.

In fiscal year 1980, the five FSQS field laboratories were consolidated in three locations--San Francisco, St. Louis, and Athens, Ga. In August, FSQS dedicated a new facility for the St. Louis laboratory.

The consolidation of laboratories increases efficiency and effectiveness and brings together multidisciplinary teams to solve problems in each region. Further, it concentrates expertise and equipment needed to test for specific groups of chemical residues. The St. Louis laboratory will concentrate on analyses for sulfonamides, hormones, and antibiotics; the Athens laboratory on analyses for nitrosamines, trace metals, and poultry drugs; and the San Francisco laboratory on chlorinated hydrocarbons.

#### **Field Realignment**

FSQS has begun implementing a plan to realign the Meat and Poultry Inspection (MPI) Program's field supervisory structure. This plan is designed to modernize and to increase further the efficiency of MPI's supervisory organization. Supervisory workloads will be distributed more equitably, and FSQS will be able to phase out a number of supervisory positions.

The realignment will not change the existing field structure, which is made up of inplant inspection personnel, circuit supervisors, area offices, and regional offices. These organizational levels will continue to carry out their current duties. The number of area offices and circuit supervisors and the placement of these units within the regional structure, however, will be altered.

Workloads, particularly among the 35 area offices, have become imbalanced due to a shift in Federal and State responsibilities. The realignment will reduce the number of area offices to 27 and the number of circuit supervisors from 230 to 214. This action will have several corollary benefits, such as an estimated cost savings of \$893,000

annually and a sounder management base from which MPI can implement program objectives more effectively.

#### **Foreign Inspection Program**

During 1980, FSQS continued to implement the recommendations of a task force study on foreign meat and poultry inspection. Completed in December 1979, the study suggested changes to assure the most efficient and cost-effective use of program resources.

The task force report recommended establishment of more objective criteria, better data systems, and methods of shifting responsibility for acceptable levels of quality to the foreign countries exporting to the U.S.

FSQS has already established the Import Information System at ports-of-entry. This automated data system facilitates the testing of imports for residues.

The agency has also prepared a draft plan for revising the foreign meat inspection program to incorporate more objective criteria. Under the plan, information about a country's inspection system would be compiled from onsite reviews by U.S. inspectors, product sampling and testing at U.S. ports-of-entry, and reviews of each country's inspection laws. From this information FSQS would determine the level of surveillance conducted either through onsite or port-of-entry testing.

#### **Inspection Improvements**

During 1980, FSQS continued a series of steps to improve and modernize procedures for inspecting meat and poultry in slaughtering and processing plants. New procedures already implemented and others still undergoing tests will make the Federal inspection program more efficient and will help control rising inspection costs, without reducing consumer protection.

#### **Quality Control**

On September 15, the agency implemented the quality control inspection system for processed products. Quality control inspection provides for more efficient

and effective use of inspection resources by taking advantage of the technology that already exists in food processing plants. Meat and poultry processors have developed quality control systems to give them more effective control over production. The controls have resulted in more consistent products and a reduction in costly production mistakes.

In quality control systems, plants collect data during all stages of production on such things as the condition of ingredients, cooking times and temperatures, and finished product content and weight. This information is useful to inspectors, because it is related to a product's compliance with the safety and labeling requirements of the inspection laws.

Participation in quality control inspection is voluntary. Plants may apply to FSQS for approval of their quality control system. Approval is based on the assurance that the system will produce products that comply with requirements of the inspection laws. In plants with approved systems, inspectors are responsible for monitoring the system and using the data to supplement their own observations in making inspection decisions. The system applies to plants where meat and poultry is processed into products such as soups, frozen dinners, franks, bologna and other cold cuts, as well as to boxed beef, boning operations, and simple cut-up operations. It does not affect plants with only slaughtering operations.

FSQS conducted pilot programs in 13 processing plants of various sizes and with various types of operations. The pilot programs provided additional information on designing effective monitoring programs under quality control inspection. With the assistance of outside experts in quality control, microbiology, chemistry, and other related areas, the agency is conducting a special training program for inspectors in quality control plants.

## Slaughter Inspection

FSQS has completed field tests on revised, more efficient post-mortem inspection procedures for swine. The new procedures eliminate parts of the inspector's examination which are no longer needed because of the declining incidence of disease conditions in hogs. They also eliminate some duplicate examinations. The tests on the new procedures indicate they are as effective as current procedures and will offer significant savings in manpower.

FSQS is preparing for similar studies on new procedures for inspecting slaughtered cattle.

Diseases in poultry have also declined in recent years, and FSQS is considering new procedures that would eliminate some no longer needed steps in inspecting slaughtered poultry. A 1-year contract to study the feasibility of flock testing was awarded to Tuskegee Institute in September 1980. The study will identify characteristics of a flock and its environment that can be used to determine accurately the health of the entire flock before slaughter. Such data could be used to adjust post-mortem inspection procedures to the needs of a particular flock of birds.

## **Interagency Cooperation for Research and Development**

FSQS's research needs often can best be met by investigations conducted in cooperation with other government agencies.

In April 1980, FSQS and USDA's research arm, the Science and Education Administration (SEA) agreed to a memorandum of understanding that formalized their cooperative relationship. The agreement establishes a calendar for yearly interagency planning, budgeting, and assessing progress on specific projects of mutual interest and spells out the responsibilities of each agency. Technical workshops and the selection of liaison persons will assure a continuous exchange of technical information.



In the first year of this formal working relationship, the two agencies have begun studies on control of salmonella contamination of meat and poultry, and on faster, more sensitive analytical procedures for such toxic residues as nitrosamines and dioxins. They are exploring how nitrite protects against botulism-causing bacteria as well as alternative curing methods for meat.

FSQS also cooperates with USDA's Animal and Plant Health Inspection Service (APHIS) to control disease in domestic animals. Some of the major diseases of concern are brucellosis, tuberculosis, hog cholera, and cattle screw worm.

Because most animals in this country are raised for food, FSQS examinations of animals provide an opportunity to detect transmittible disease. Therefore, inspectors routinely send specimens to APHIS and FSQS laboratories. When disease is detected, APHIS and FSQS cooperate to trace the animal's origin to be certain that other animals on that farm are disease free and that humans who could be affected are alerted to the need for medical attention.

FSQS also works with USDA's Packers and Stockyards Administration. FSQS inspectors assist in surveillance of carcass weighing at federally inspected plants.

FSQS inspection supports the U.S. Public Health Service's efforts to control the spread of disease through the food supply. When there is evidence of a foodborne disease, FSQS cooperates with the Public Health Service in taking prompt corrective action in plants under their jurisdiction.

#### **Interagency Regulatory Cooperation**

FSQS participates in two interagency groups--the Interagency Regulatory Liaison Group (IRLG) and the Regulatory Council. Both groups seek to eliminate duplication and inconsistencies in existing and proposed regulations.

The IRLG was formed in August 1977 by four agencies--the Consumer Product

Safety Commission, Food and Drug Administration, Environmental Protection Agency, and the Department of Labor's Occupational Safety and Health Administration. In December 1978, FSQS became the fifth member of the group.

The IRLG is a cooperative effort to protect the public from exposure to harmful levels of toxic substances in consumer products, in foods and drugs, in the workplace, or through exposure to contaminants in the land, air, or water. IRLG agencies share their information and expertise and coordinate their regulatory actions to improve the effectiveness of their programs and to lessen the regulatory burden on industry.

The IRLG's major accomplishments have included development of compatible testing guidelines, a uniform approach for assessing health risks posed by hazardous substances, and a referral inspection program under which inspectors from member agencies can identify flagrant violations of another agency's regulations and then refer those violations to the appropriate agency for action.

FSQS participates in the Regulatory Council, by virtue of USDA's membership in the group. The Regulatory Council includes 35 Federal regulatory agencies. It is located in the Executive Office of the President and deals with Government-wide regulatory policy.

The IRLG, on the other hand, is a working group with no staff of its own. It was created to promote sharing of technical information and expertise among the member agencies which are responsible for health and safety, rather than economic regulation.

#### **Labeling Policy**

FSQS continued to work with the Food and Drug Administration (FDA) and the Federal Trade Commission's (FTC) Bureau of Consumer Protection to streamline Federal food labeling policy and to make labels more understandable and useful. A tentative labeling plan published by

the agencies on December 21, 1979, included possible regulatory proposals as well as evidence supporting the need for legislative action on ingredient, nutrition, and food freshness labeling issues. The agencies received approximately 2,200 public comments in response to this Federal Register notice, including views presented orally at a hearing in Washington, D.C., in March 1980.

FSQS has been evaluating the public comments and some of the options proposed in the notice. The issues include: noting on labels that ingredients are listed in order of predominance; percentage ingredient labeling; open date labeling; standardized serving sizes labeling; labeling of sources of fat and oil ingredients; and nutrition labeling.

During 1980, agency officials testified in support of "The Department of Agriculture Nutrition Labeling and Information Act of 1979," (S. 1651), and subsequently worked with the Senate Committee on Agriculture, Nutrition, and Forestry on issues raised by the bill. No action was taken on the bill, which included provisions addressing a number of the issues FSQS, FDA, and the FTC discussed in the 1979 Federal Register notice.

FSQS also has been working with FDA and the FTC on possibilities for improving the way label information is communicated. A research program has been initiated, and in July, the agencies solicited suggestions for design of label formats and announced four public meetings. At the first meeting in October, the development of alternative formats was discussed. Future meetings will further inform and involve the public in format development and in research plans for evaluating the effectiveness of various formats.

#### **Label Review**

FSQS operates and maintains a prior approval program for labels to be used on meat and poultry products. In 1980, over 100,000 labels were reviewed.

During the year, the agency also began implementing a plan to streamline and modernize label review functions.

In February, FSQS proposed to assure meat and poultry plant operators equitable treatment of all applications submitted for approval. Comments received in response to the proposal have been evaluated and options for additional agency action are now under review.

The agency undertook a 4-month pilot project in December to delegate certain label approval authority to the field. Under the project, plants in designated areas may elect to have inspectors-in-charge review all "simple" labels and those final labels which already have a headquarters-approved sketch. FSQS will evaluate public comments and audit all inspector-approved labels to determine if the program should be expanded. Nationwide application of the program would significantly reduce the number of labels needing approval in Washington, D.C.

Also in December, FSQS announced new procedures to advise the public more fully about label approval decisions. The procedures will provide public access to information formerly recorded in documents not generally available to the public.

In 1981, FSQS will propose formal standards for over 200 products which are currently covered in an in-house "Policy Book." Formalization of the standards will make labeling regulations and their application more consistent. In addition, FSQS will publish guidelines to provide uniform criteria for temporary label approvals.

#### **NASDA-USDA Task Force**

A joint task force on meat and poultry inspection, comprised of representatives from FSQS and the National Association of State Departments of Agriculture (NASDA), was formed in January 1979 to find ways to reduce costs in the Federal and State inspection programs.



Recommendations implemented by the task force resulted in a cost avoidance of \$4.3 million for State inspection programs during fiscal year 1980, without sacrificing consumer protection.

In recent years, FSQS has received no increase in appropriations for assisting States in maintaining meat and poultry inspection programs. This has placed additional pressure on State programs already suffering from budget constraints. Under existing law, FSQS may provide up to 50 percent of the funds a State needs to implement its inspection program for meat and poultry products sold within the State.

Thirty-one States cooperated in the program. The Task Force recommended 23 ways to reduce costs. In general, the suggestions were for improving the use of inplant inspectors and supervisors. Since the Task Force was formed, some 200 permanent, full-time State jobs have been eliminated. This reduction accounts for most of the savings achieved by the States.

Although most of the recommendations now have been implemented, FSQS officials will continue helping States meet the pressures of rising inspection costs.

#### **National Residue Program**

The National Residue Program monitors the incidence and amount of chemical and drug residues in meat and poultry slaughtered for human consumption. Begun in 1967, the program is divided into two phases--monitoring and surveillance. In the monitoring phase, FSQS inspectors take tissue samples from randomly selected meat and poultry carcasses at slaughtering plants throughout the country. The tissues are analyzed in FSQS laboratories, and the information helps FSQS determine residue incidence and trends and helps identify specific residue problems. In the surveillance phase, FSQS tests tissues from specifically selected animals when there is reason to believe a residue problem may exist.

#### Polychlorinated Biphenyl (PCB)

PCB's are a class of toxic industrial chemicals widely used since 1929 in transformers, heat transfer equipment, and capacitors. Equipment containing PCB's is in many food plants and industrial plants serving the food industry.

In several instances, this toxic substance has accidentally entered the food chain and caused major contamination incidents. To guard against such disasters, FSQS--in conjunction with the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA)--has taken action to phase out the use of PCB in environments where food is handled. To complement other agencies' rules, FSQS has prohibited the introduction of new or replacement equipment containing PCB into federally inspected meat and poultry plants.

In a related action, FSQS also proposed removing all PCB's and equipment containing PCB's from federally inspected plants. On November 7, FSQS, FDA, and EPA held a public meeting on their proposals. Most of the testimony concerned the possible adverse economic impact on regulated industry of the proposed actions to remove PCB-containing equipment. The agencies are reviewing the public comments before taking any final action.

#### Swab Test on Premises (STOP)

The use of the Swab Test on Premises (STOP) to quickly determine the presence of antibiotic residues in cull dairy cows was expanded during 1980. The program now is operating in 44 States and in Puerto Rico and is available in all red meat plants slaughtering dairy cows.

STOP significantly shortens the time needed to detect residues. A "yes" or "no" answer is available in 18 hours, compared to 7-14 days previously required when tissue samples were sent from the slaughterhouse to laboratories.

Now only positive samples are sent to the laboratory for verification. About 95 percent of the positive STOP samples are confirmed as violations.

FSQS will soon begin using STOP to test veal calves. The agency has worked with trade associations to help inform producers about the STOP test and to help them market animals without antibiotic residues.

#### Live Animal Swab Test (LAST)

FSQS scientists have developed a modification of the swab test for on-the-farm use, called the Live Animal Swab Test (LAST). With this test, producers will be able to test urine from their animals to assure that antibiotics are not present when the animals are sent to slaughter.

LAST is ready for field testing and, if successful, will be released to private industry for production of kits for use by farmers.

#### Sulfonamide Residues

FSQS scientists also are working to develop a STOP test for detecting sulfonamide residues. Such a rapid test for the slaughterhouse would aid in solving the problem of sulfa residues in swine.

Through industry, State, and Federal efforts the problem already is being controlled. Violation rates dropped to about 4 percent nationwide from a high of about 14 percent following a cooperative research and education campaign which included help to farmers in pinpointing the source of residues and assistance to producers who were having problems with violative residues in their hogs.

In 1980, FSQS began focusing attention on areas where violation rates remained high--in about the 10-percent range. Local educational efforts followed by intensified monitoring have reduced the problem in one of the areas--Georgia and Florida.

#### Mt. St. Helens

FSQS conducted a special residue monitoring program in Washington, Idaho, and Montana to determine the impact on livestock and poultry from fallout ash from Mt. St. Helens. No changes were observed in the presence of trace elements in tissue samples from slaughtered livestock. Inspectors, however, increased efforts to insure that fallout ash was not allowed to contaminate slaughter and processing facilities.

#### Net Weight

In August 1980, FSQS proposed modifying regulations for labeling meat and poultry products precisely to define how much the weight of packaged food may vary from the labeled weight. The proposal took into account the net weight study conducted by USDA's Economics and Statistics Service, recommendations from the General Accounting Office and the National Meat and Poultry Advisory Committee, and comments from thousands of consumers and from industry on two earlier net weight proposals.

The latest proposal defined net weight as the total weight of the package and contents minus the weight of the packaging materials. There is a question, however, about whether or not to include in a product's net weight the liquid that may be absorbed by the packaging materials. Both options were laid out in the proposal, and public comments were sought specifically on this issue. Any free (unabsorbed) liquid found in packages, however, would be included in the product's net weight. A drained weight system was proposed for products packed in unusable liquids such as water, brine, and vinegar.

Public comments on this proposal are now being reviewed by the agency prior to any further action.

#### Nitrites and Nitrosamines

Nitrite has been used for years to cure frankfurters, bologna, bacon, ham, and other meats because it is an effective



protector against botulism, a deadly form of food poisoning. The preservative, however, has been the center of controversy, particularly since a 1978 report from the Massachusetts Institute of Technology (MIT) linked it to cancer. Criticisms of the MIT study led the Food and Drug Administration to contract with Universities Associated for Research and Education in Pathology (UAREP), a group of independent pathologists, for a review. UAREP evaluated 50,000 tissue slides and found a much lower incidence of lymphomas (cancers of the lymph system) than originally reported. FSQS and FDA, therefore, announced on August 19 that there is no basis for action to remove nitrite from foods at this time.

UAREP also recommended that before any additional nitrite studies are conducted, all relevant data on nitrite should be evaluated. Accordingly, FSQS and FDA contracted with the National Academy of Sciences for this evaluation and for development of a research agenda on nitrite alternatives.

FSQS is continuing its effort to eliminate nitrosamines from foods. These substances--some of which are carcinogenic--can form when nitrite combines with naturally occurring amines which are found in meat and other foods, as well as certain drugs. Most cured products do not present a nitrosamine problem, according to studies done by industry and audited by FSQS. The nitrosamine problem appears to be mainly in bacon. FSQS has been testing bacon for nitrosamines since December 1978. This testing program has identified problem plants and demonstrated that these plants could be brought into compliance. Consequently, in October 1980, the sampling procedure was changed so that plants with problems were more likely to be sampled. Sampling of plants most likely to produce acceptable bacon was reduced. The program tests only the most common type of bacon--made by injecting or "pumping" pork bellies with liquid nitrite cures. Because studies show that nitrosamines form in a

significant proportion of bacon made with dry cures, FSQS has proposed monitoring that kind of bacon as well. Comments from the public are being evaluated before a decision is made on the proposed change.

Nitrites have been permitted in poultry products as well as red meat, but a question arose about whether this use of nitrite was sanctioned by USDA prior to enactment of the 1958 Food Additives Amendments. If no prior sanction existed, nitrite would have to be approved as a food additive under provisions of the Amendment, meaning a lengthy process of proving its safety in advance of its approval for use. Based on a review of information from industry and USDA documents, FSQS ruled in October that a prior sanction did exist for the use of nitrite in poultry products.

#### **Protecting Food During Crisis**

During 1980, FSQS assumed the primary responsibility within USDA for protecting certain foods during a radiological crisis.

If a radiological crisis occurs, FSQS will follow certain procedures to assure the public that meat, poultry, and egg products are safe to eat. The agency also will be responsible for assuring that these foods will continue to be produced in noncontaminated plants.

In a related action, FSQS issued a crisis handbook for emergency personnel in February. The handbook provides guidelines for use by FSQS personnel in carrying out their responsibilities and functions during local or national crises--including radioactive, biological, and chemical contamination of meat, poultry, and egg products.

#### **State Plant Reviews**

In June, FSQS released a report on a nationwide survey of State inspected meat and poultry plants conducted by the agency's Compliance Program. This random survey was designed to provide an independent, objective review of

State-inspected plants and to compare their status with ongoing reviews of federally inspected plants.

Under Federal law, States producing products for sale in intrastate commerce must enforce inspection requirements at least equal to Federal requirements. The FSQS approach in administering "equal to" provisions is an important aspect of the agency's program to upgrade and improve State programs.

Survey results showed that on the days the reviews were made, a greater percentage of State-inspected plants were deficient than historically has been the case in Federal plants. The report raised questions about the need for modifying the present review system for State plants. Data limitations preclude drawing final conclusions about particular States, but the survey results are being used to improve the State system generally. Following the survey, FSQS initiated cooperative efforts with State officials and conducted additional State reviews. These reviews confirmed there had been

improvements in previously deficient plants. In 1981, the Compliance Program will conduct independent audit reviews to supplement MPI reviews.

#### **Turkey Ham**

Under FSQS regulations, an all-turkey product known as turkey ham--which resembles traditional ham in taste, smell, and appearance--may be labeled "turkey ham," if the label also carries the qualifier, "cured turkey thigh meat." FSQS has established a standard of composition for the turkey product to ensure that it retains the nutritional and taste characteristics consumers associate with it.

The American Meat Institute and several pork producers filed suit in U.S. District Court, Norfolk, Virginia, to block the regulation permitting the "turkey ham" labeling and won. The 4th Circuit Court of Appeals, however, has stayed the lower court's decision while it rules on an appeal by the National Turkey Federation.





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